



PHOENIX

 Salvador • Apaneca Ilamatepec • Ahuachapan

TABI

CASTILLO

WASHED



PHOENIX

Phoenix coffee is grown under a highly diversified shade system that encourages biodiversity.

Why choose organic farming?

The Apaneca Ilamatepec region was hit by the Rust, a very serious epidemic, which had serious consequences for coffee production. It destroyed many plantations, forcing growers to replant coffee trees with more resistant varieties over a period of 10 years.

In 2005, well aware of the future challenges of climate change, the cooperative decided to enter the organic market. They encountered difficulties, however, as coffee was more complicated to produce and yields were low. As the cost/benefit ratio was low, many producers withdrew from the cooperative, dropping from 23 to 11.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Producer	Les producteurs du projet PHOENIX
Species	Arabica
Process	Washed
Drying	Patios
Altitude	1200
Harvest	December - March
Type of harvest	Manual