



ABOUT THIS COFFEE

The Asociación Sostenible de Productores de Guatemala (ASPROGUATE) began operations in 2014, led by a group of organized producers distributed in the municipalities of Acatenango and San Martín Jilotepeque, located in Chimaltenango's department, and the municipality of Cobán, located in Alta Verapaz's department, with purpose of marketing quality coffees grown using organic farming practices is to market them.

Tojyik coffee is the result of the efforts and dedication of the Asociación de Productores de Acatenango, grown in nutrient-rich volcanic soils using sustainable agricultural practices. This coffee is certified organic, guaranteeing a crop and product free of synthetic chemicals, respecting biodiversity and promoting the natural balance of the ecosystem. Furthermore, Acatenango producers implement good environmental practices to conserve their resources and offer a coffee of exceptional quality, with a unique flavor profile that reflects the purity and richness of our land.

Producer	ASPROGUATE
Species	Arabica
Varieties	Caturra rouge, Red catuai
Process	Washed
Drying	Patios
Altitude	1700 - 1900
Harvest	December - April
Type of harvest	Manual

