



ABOUT THIS COFFEE

Quetzalito is a coffee produced on the terroir of San Pedro Necta in the renowned Huehuetenango region by a local producer organization. The coffee cherries come from Bourbon, Typica, Caturra, and Catuai varieties. The farms are mostly located at an altitude of 1800m.

The process in brief: the harvest is manual and selective; after a 12-hour fermentation period, the coffees are placed to dry on patios for 8 to 10 days; then they are milled.

Species	Arabica
Varieties	Red bourbon, Red catuai, Caturra rouge
Process	Washed
Drying	15 days patios
Altitude	1400 - 2000
Harvest	December - March
Type of harvest	Manual

