



QUETZALITO



Guatemala • Huehuetenango • San Pedro Necta

RED BOURBON

RED CATUAI

CATURRA ROUGE

WASHED





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.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Species	Arabica
Process	Washed
Drying	15 days patios
Altitude	1400 - 2000
Harvest	December - March
Type of harvest	Manual