



ABOUT THIS COFFEE

Francisco Adolfo Quezada Montenegro's family has been dedicated to coffee production for more than 100 years. They are currently in the fifth generation of specialty coffee production. The varieties at the farm are: Bourbons, Geshas, Pacamara and Paches communes.

What's make this coffee special? The farm is located in the heart of the city of Guatemala. These coffee producers not only produce specialty coffee but also oxygen for Guatemalan capital city, in the middle of 50,000 houses in the area with a population of more than 200,000 people.

This coffee is a special coffee that is harvested manually, in the best way possible to ensure a good fermentation for 3 days.

Farm	La Labor
Producer	Francisco Quezada
Species	Arabica
Varieties	Geisha
Process	Anaerobic washed
Drying	10 days patios
Altitude	1500
Harvest	December - February
Type of harvest	Manual

