



## ABOUT THIS COFFEE

It was our Sourcing Director at the time, Angel Barrera, who inspired the name La Mochilita when he set out to discover the region on several occasions, always accompanied by his rucksack. It means "little rucksack" in Spanish.

To ensure the traceability of our coffee, we have decided to have La Mochilita processed in a single factory to ensure a much more consistent profile. La Mochilita is produced on limestone soil typical of the high-altitude Huehuetenango region, and is therefore distinguished by its complexity and acidity.

While most producers in the region cultivate between 1 and 10 hectares of coffee, the larger size of our partner's plots means that we do not blend batches from several producers. This means we can control every stage in the preparation of this washed coffee.

Farm	<b>Finca la Bolsa</b>
Producer	<b>Renardo Ovalle</b>
Species	<b>Arabica</b>
Varieties	<b>Red bourbon, Caturra rouge</b>
Process	<b>Washed</b>
Drying	<b>14 days patios</b>
Altitude	<b>1500-1700</b>
Harvest	<b>December - April</b>
Type of harvest	<b>Manual</b>

