SANTA ISABEL

Guatemala • Fraijanes • Santa Rosa



ABOUT THIS COFFEE

Coffee from Santa Isabel is organic, grown and processed without the use of chemicals. This cultivation, which uses natural processes, is more demanding but is considered essential by the family in order to help preserve the purity and cleanliness of the soil and water sources for future generations.

The farm has its own wet mill, is dry mill to develop different fermentation and drying processes, and maintains excellent quality control.

The washed coffee from Santa Isabel is harvested and pulped before being transported to the fermentation vats, where it remains for 24 hours. It is then washed and dried on patios, ensuring slow, even drying.

Between the rows of coffee trees are pelibueyes (short-haired sheep), which help to renew the vegetation on the ground. The farm also has a vermiculture programme, enabling it to produce its own fertiliser.

Farm	**Santa Isabel**
Producer	**Alex Keller**
Species	**Arabica**
Process	**Washed**
Drying	**Patios**
Altitude	**1100 –1300**
Harvest	**November - April**
Type of harvest	**Manual**

TO CONTINUE READING, VISIT