



ABOUT THIS COFFEE

Renardo and Jacqueline Ovalle are producers with whom we have worked for many years. Very involved with their employees on their farms, we have developed with them a project for a regional coffee that makes sense. 80% of our MAYA coffee comes from the Qawale project.

Qawale is an agronomic, technical, logistical and above all financial support programme for the coffee community in the Huehuetenango region. It is based on 3 pillars: better remuneration according to quality, training for producers and a logistical solution for collecting the coffee.

This coffee is produced by around 400 farms near Renardo and Jacqueline Ovalle, some of which have now made coffee their sole source of income, thanks in particular to the quality premium.

Species	Arabica
Varieties	Blend
Process	Washed
Drying	Patios
Altitude	1750
Harvest	November - February
Type of harvest	Manual

