



ABOUT THIS COFFEE

Our Kekchi coffee is produced by the Fedecovera cooperative, the Federación de Cooperativas de las Verapaces. Established in 1976, it brought together in 2021 42 cooperatives, 21 associations, and more than 30,000 producer families.

Grown under the shade of a forest, this coffee is a blend of Caturra, Catuai, and Bourbon. After harvest, the beans are depulped, fermented for a few hours, then washed and dried over several days at ambient temperatures (between 20 and 25°C).

The coffee pulp is repurposed to produce natural fertilizer, complementing other co-products from cacao and crops cultivated by the producers, such as cardamom, tea, pepper, and turmeric. This initiative helps them diversify their income sources.

Species	Arabica
Varieties	Sarchimor, Caturra rouge, Red catuai, Red bourbon
Process	Washed
Drying	Patios
Altitude	1350 - 1500
Harvest	December - March
Type of harvest	Manual

