



## ABOUT THIS COFFEE

Quetzalito is produced in the terroir of San Pedro Necta in the famous Huehuetenango region by an association of local producers. The cherries are grown from the Bourbon, Typica, Caturra and Catuai varieties. Most of the farms are located at an altitude of 1,800 metres.

If we had to describe the process in a few words? The cherries are selected carefully and harvested by hand, fermented for 12 hours, left to dry on patios for 8 to 10 days, then processed.

Species	Arabica
Varieties	Red bourbon, Red catuai, Caturra rouge, Typica
Process	Washed
Drying	Patios
Altitude	1800
Harvest	November - March
Type of harvest	Manual

