



QUETZALITO



Guatemala • Huehuetenango • San Pedro Necta

RED BOURBON

RED CATUAI

CATURRA ROUGE

TYPICA

WASHED



QUETZALITO

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.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

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|-----------------|-------------------------|
| Species | Arabica |
| Process | Washed |
| Drying | Patios |
| Altitude | 1800 |
| Harvest | November - March |
| Type of harvest | Manual |