

GUATEMALA

NATURAL PROCESS

MICROLOT



WE'VE GOT
YOUR BATCH

COOP: FECCEG (Federacion Comercializadora de Café Especial de Guatemala)

REGION: Joyabaj, Quiche

ALTITUDE: 1,600 to 1,700 M

PROCESSING: Natural

VARIETAL: Catuai, Caturra, Bourbon

HARVEST: January to April

Joyabaj is a community full of valleys, mountains and water sources. First, the coffee cherries begin a selection process that eliminates floaters. Next, they undergo fermentation with the husk for 8 hours, then transferred to drying patios or African Beds. The drying process takes 8-10 days with daily checks to ensure it is properly controlled and uniform. The Joyabaj wet mill operation opened in 2021 and is centrally located and easily accessible. FECCEG provides local producer communities assistance in improving and expanding production, maintaining premium coffee quality and offering technical assistance to grow high-yielding organic crops. The Joyabaj wet mill produces parchment, natural and honey processed coffee that is transported to FECCEG's dry mill in Quetzaltenango for processing and export. The farms are organized by each family since they own their own plots of land and use family labor.

CUPPING NOTES: Bright Acidity, Syrupy Body, Strawberry, Winey, Chocolate Notes with a Long Sweet Finish.



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