



GUATEMALA HUEHUETENANGO MAM SHB EP

Notes: MEYER LEMON, STONE FRUIT, HONEY

ORIGIN INFORMATION

Grower:	Coffee producers from San Pedro Necta, Santiago Chimaltenango, Todos Santos Cuchumatán, Unión Cantinil, La Libertad, and La Democracia
Variety:	Bourbon, Typica, Caturra, and Catuai
Region:	San Pedro Necta, Santiago Chimaltenango, Todos Santos Cuchumatán, Unión Cantinil, La Libertad, and La Democracia, Huehuetenango, Guatemala.
Harvest:	October - February
Altitude:	1,500-1,900 meters
Soil:	Clay Minerals
Process:	Fully washed and dried in the sun
Certifications:	Conventional

BACKGROUND DETAILS

There are plenty of obstacles to cultivating and exporting coffee from the department of Huehuetenango. The terrain is rugged, and the weather is extreme. But coffee grows well here, and indigenous families with farms that average just a few acres in size have partnered with an export company called UNEX to overcome the obstacles. Each family uses their own micro-mill to process their harvest, which allows for meticulous care in cherry selection, depulping, fermenting, and drying the coffee. UNEX has a centralized warehouse to store dried parchment until it is time to move the coffee across the country along rough roads to Guatemala City where



the coffee is prepared for export. Through UNEX, producers have gained access to technical assistance for managing their farms with the best organic practices. Using materials like coffee pulp to make organic fertilizers has helped reduce the transportation costs associated with purchasing fertilizer from afar, and at the same time, creates an abundant source of fertilizer that ensures better yields and quality. UNEX has also established funds for mobile clinics that can provide healthcare in the most remote indigenous communities.