



GUATEMALA FTO HUEHUETENANGO ASOBAGRI SHB EP

Notes: ORANGE, LEMON, PEANUT BRITTLE, MILK CHOCOLATE

ORIGIN INFORMATION

Grower: Asociación Barillense de Agricultores (ASOBAGRI)
Variety: Bourbon, Catuai, and Caturra
Region: Santa Cruz Barillas, Huehuetenango, Guatemala
Harvest: February - April
Altitude: 1650 meters
Soil: Clay minerals
Process: Fully washed and dried in the sun
Certifications: Fair Trade, Organic

BACKGROUND DETAILS

GUATEMALA FTO HUEHUETENANGO ASOBAGRI SHB EP GRAINPRO is sourced from family-owned farms organized around Asociación Barillense de Agricultores (ASOBAGRI). ASOBAGRI was founded in 1989 and it's an association of more than 1,200 farmers who produce coffee on small family owned farms from 80 communities within the municipality of Santa Cruz Barillas, located in the department of Huehuetenango, Guatemala. The spectacularly rugged terrain in this isolated corner of Guatemala has served to preserve the indigenous heritage, distinct clothing, and dialects that can vary from one mountain ridge to the next. ASOBAGRI serves as an important bridge between farmers and their production of coffee for export, particularly with technical assistance in sustainable organic farming. ASOBAGRI also provides its members with financing, access to health care, and life insurance.