

Guatemala Finca El Cedro

Owner: Francisco Morales

Farm: El Cedro

Region: Huehuetenango

Town: Caserio Cipresales

Size on farm: 15.2 hectares

Varietal: Caturra and Bourbon

Altitude: 1500-1675 meters above sea level

Rainfall: 2300 ml

Temperature ranges: 16-30 Degrees Celsius

Water source: Natural spring water

Processes: Wet milled and sun dried on patios

Bag Size: 69KG



Francisco Morales is a second-generation coffee producer in the town of Caserio Cipresales in Huehuetenango region. Before Francisco starts harvesting his farms he makes sure everything is ready for the busy time of the year by cleaning all the equipments and calibrating the depulper to cut the cherries with a correct size not to chip the beans. This harvest the cherries at El Carpintero and El Cedro were picked in four passes on the farm to ensure that only the ripest cherries were picked. The cherries were depulped on the same as they were picked, then fermented in water for 36 hours and washed.

This coffee has gone through double soaking process, which usually results in clean, sweet and sparkly cup. The soaking took 12 hours which after the coffee was eventually brought on a patio to dry in the sun for five days or under the shade for nine days. After the processing Francisco made sure that he recycled or sustainably took care of the pulp and grey water waste.



One of Francisco's farms, El Cedro, get its name of Cedar trees which were planted on the farm as shade trees by Francisco's grandfather. Francisco's father insisted them to keep the trees and Francisco keeps going with this tradition.

