

Guatemala, SHB Atitlán Cooperative La Voz que clama en el Desierto





Cooperative La Voz que Clama en el Desierto (The Voice that Cries out in the Desert) is located in the Western Highlands of Guatemala and named for its picturesque volcanoes and beautiful lake. Grown in fertile volcanic soils by a small farmer cooperative rich in Indian tradition, La Voz has been certified Organic since 1992.

The Guatemalan highlands produce some of the best and most distinctively flavored coffees in the world. La Voz's Arabica trees are cultivated under a rich shade tree canopy that includes many trees native to the region. This canopy provides a home to a diversity of migratory bird species.

La Voz is a cooperatively managed farmer group with roughly 161 members, of which 61 are women who sort coffee cherries when coffee is delivered. The associate farmers produce coffee on small plots of land (1-2 hectares each) that are individually owned and maintained. Ripened coffee is harvested by family members and other coop associates. Sacks of coffee cherries are manually carried to the communal wet processing mill where La Voz's management oversees the depulping, fermentation and patio drying. Their fermentation tanks have recently been tiled. La Voz takes great pride in its ability to control quality and deliver its coffee to the customers on a consistent and reliable basis.

ORIGIN

Country Location Growing altitude Topography Soil type Climate

Atitlan, Sololá 1300-1550 mts asl Mountains

Guatemala

low 10°C - high 29°C **Particularities**

COFFEE

Variety Tipica, Bourbon, Caturra

Harvest method Handpicked

December to March Harvest period

Screen size not defined Milling process Fully washed Drying Sun dried Bag size 69kg - grainpro

Certification

CUP PROFILE AND TASTING NOTES





