

Familia Garcia



April Release

Nueva Santa Rosa, Santa Rosa, Guatemala

Honeysuckle // Guava // Delicate

Our new Familia Garcia offering features coffee from two esteemed farms in Guatemala, run by the Garcia family. Ovidio Garcia Monterroso operates La Nueva farm in the mountains of Nueva Santa Rosa, where he has specialized in specialty coffee for the last six years. His farm uses water-conserving honey and natural processing methods to handle regional water scarcity, producing renowned coffees like Catuai, Caturra, Pache, Catimor, and Gesha. Meanwhile, Rodolfo Garcia and his wife, Reina Isabel, manage La Pila Farm in the arid region of Santa Rosa. They focus on natural processing to conserve water, fermenting coffee cherries for 72 hours and drying them for 25 to 30 days. Both farms emphasize meticulous quality control, continuous improvement, and building lasting relationships with roasters, showcasing the high standards and dedication of the Garcia family to producing exceptional coffee.

Producer: Ovidio & Rodolfo Garcia
Altitude: 1688-1765 m
Process: Natural
Cultivar: Red Catuai, Caturra, Pache Catimor
Use: Filter



Merit