



DANCING GOATS COFFEE COFFEE REPORT

"I am committed to furthering our close ties with producers and seeking out new coffee communities that both grow exceptional coffee and practice sustainable agriculture"


BOB BENCK
GREEN COFFEE BUYER



ROASTERS NOTES

The ASPROGUATE co-op consists of approximately 1900 very small producers spread over three different growing areas, including Acatenango, Atitlan, and San Martin. By "small producer" we mean they only own a single hectare or so of land and produce an average of only 3-10 bags of coffee annually. The co-op is only three years old and was the result of a TechnoServe project in that area. TechnoServe is a nonprofit organization that helps disadvantaged communities develop sustainable businesses. In this case they helped these very small producers improve their quality and gain market access. TechnoServe's goal is to stabilize the business, and then hand it off to the people who are most invested—namely, the producers of ASPROGUATE.

Most members harvest and work their farms themselves, with no additional seasonal labor during harvest time. ASPROGUATE is an acronym for Association of Sustainable Organic Producers in Guatemala. The co-op provides farmers with agronomic support, helping with such things as fertilizers and inputs, pruning practices, and disease and pest control. They also have set up centralized wet mills, or "beneficios", so producers



can have their coffees processed in a timely manner and help with quality separation. Perhaps what is most important, the co-op provides commercial support by giving producers access to international markets with high premiums paid for quality and consistency, rather than being dependent on local market pricing.

CUP CHARACTERISTICS

This particular lot comes from producers on the flanks of "Volcan Acatenango". The area is volcanically active, with constant eruptions from nearby "Volcan de Fuego" dispersing nutrients and ash to the young and productive soils. Flavors of milk chocolate, caramel, and hazelnut can be tasted in this fully washed coffee, with additional twists of orange zest adding to its complexity. The result is medium bodied, balanced and sweet.

SINGLE ORIGIN

Our most celebrated single origin coffees from every growing region around the globe.



GUATEMALA EL VOLCAN

ORIGIN:
Guatemala

REGION:
Acatenango

VARIETY:
Caturra, Catuai

PROCESS:
Fully Washed

TASTING NOTES:
Milk chocolate, caramel, hazelnut



ROAST PROFILE MEDIUM



BREWING RECOMMENDATIONS:

We start with 17 grams of water per gram of roasted coffee. For example, a 30 gram coffee brew will yield 510 grams of brewed coffee. Adjust this basic ratio of (1 coffee:17 water) to your desired brew strength.