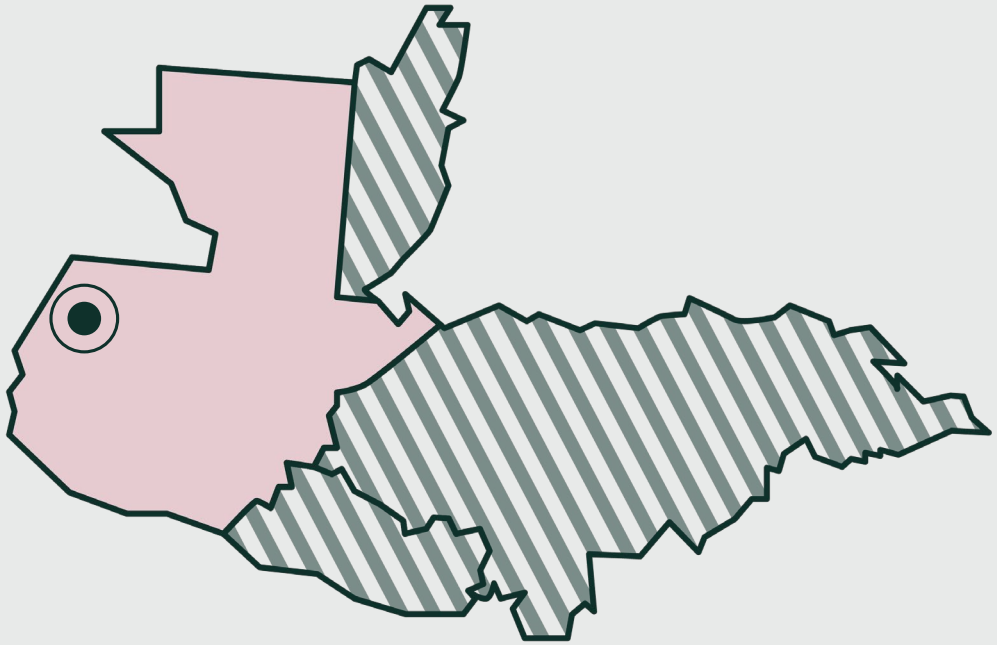
El Sendero,
Guatemala

Overview



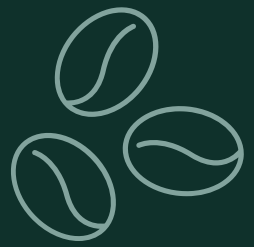
Producer:	Renardo Ovalle – Vides 58
Varietal:	Bourbon, Caturra
Region:	La Libertad, Guatemala
Process:	Washed
Altitude:	1700 - 1900 masl
Cup Profile:	Brown Sugar, Dried Fruits, Aromatic

Planning Guide

OCT - NOV

Reach Out

Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



JAN - MAR

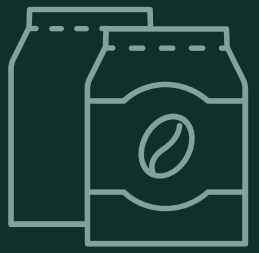
Offer Samples

Offer Samples will become available.

FEB - MAR

Shipment Begins

Our coffee allocation will begin to ship.



MAR - APR

Stock Arrival

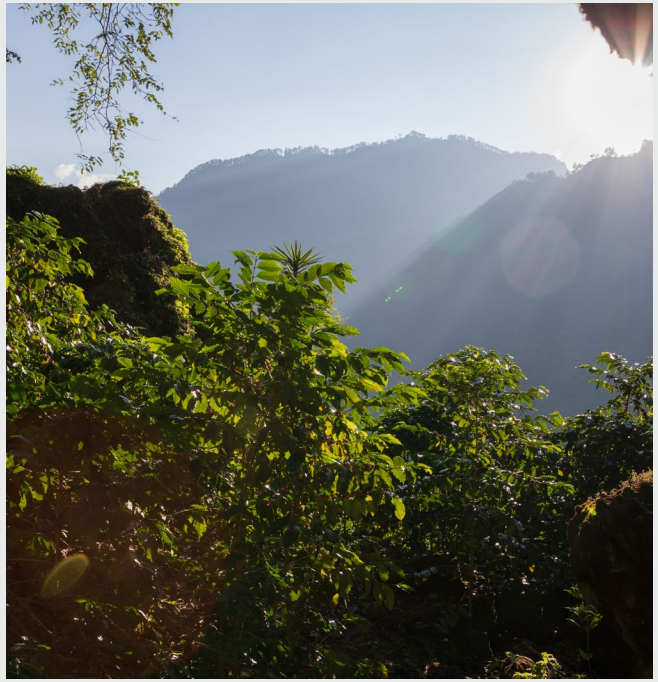
We anticipate stock will be ready for distribution.

About the Producer

Founded In 1958 by Jorge Vides, Finca La Bolsa has since built a reputation for producing high quality and unique coffee lots from La Libertad in Huehuetenango. Taken over by Renardo Ovalle in 2001, Vides' grandson has brought in a new level of innovation, focusing on quality and sustainability.

Vides has since expanded beyond Finca La Bolsa to encompass a selection of farms, all within their own unique microclimates. El Sendero sits between 1700 -1900masl, cradled by two mountains. The terroir allows for the chosen varietals of Bourbon and Caturra to flourish. Using Inga trees to create a shade canopy, the farm sits in a temperature range of 19-24°C, and benefits from a slow maturation, building depth and complexity in the cup profile.

Vides58 is driven by three pillars of sustainability: social, agricultural and environmental. The social aspect involves working alongside local communities to support regional development, while the agricultural aspect prioritises sustainable and environmentally friendly practices based on Rainforest Alliance standards. Finally, the environmental pillar focuses on ecosystem conservation by protecting wildlife, using water efficiently and preventing deforestation.



GRANILLO

Enquire now.

Reach out to your LCM Account Manager
to secure your allocation.