



Sebastiana is a second generation coffee grower who inherited her parcel of land from her parents. She and her husband worked to maintain the farm. Focusing on specialty coffee, with help from the El Sendero Cooperative, she and her family have been able to boost their income.

"This farm is called Tzun Witz, which means on the mountain in Popti Mayan.

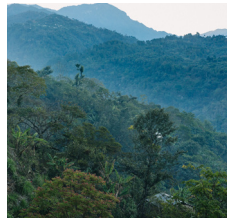
ARCOIRIS PROCESSING INFO

The coffee is harvested at peak maturity, and is depulped around 5 hours after it is picked. The coffee is dry fermented in a tank for 32 hours, a long and slow fermentation. Sebastiana herself is in charge of the coffee processing, and washes the coffee after fermentation is complete.

After a thorough washing, the parchment coffee is set out to dry in the sun on a patio. The coffee spends 5 days on the patio (from about 8 AM to 3 PM each day), and Sebastiana ensures that the coffee is turned every hour in order to dry the coffee in a thorough and even manner. After drying is complete, the coffee is stored in clean sacks until she is ready to deliver it to our warehouse in San Antonio Huista."

THOUGHTS FROM THE PRODUCER

"Working with coffee day after day has been complicated by the rising costs of production. Our hope is that buyers will recognize the high quality of our coffee."



Farm: Tzun Witz

Region: Huehuetenango

Town: Concepción Huista

Variety: Caturra

Processing: Washed, sundried on patio

Size of Finca: 1.0 Hectares

Coffee produced: 1314 kg (avg per year)

Elevation: 1600-1650 mts

Rainfall: 2300 ml

Temperature: 12-30°C

Water Supply: Natural Spring Water

Shade Trees: Graviola

Owner: Sebastiana Ramirez Vargas



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