

FINCA
EL ZAPOTE

GUATEMALA COFFEE HARVEST OF 2018

El Zapote

GROWN BY: JULIO ROBERTO MELÉNDEZ PÉREZ
REGION: ACATENANGO

**COFFEE BIRD
CODE**

180216

VARIETAL

Geisha

PROCESS

Natural

DRYING

Dried for 25-30 days on raised beds

**COFFEE BIRD
CODE**

180230

VARIETAL

Caturra

PROCESS

Washed

DRYING

Sun dried on patios



About The Region

With its majestic beauty, the Acatenango region is named after one of its two nearby by volcanoes. The altitude in the region reaches as high as 2,000 meters and gets the sea breeze through strong gusts of wind from the Pacific Ocean. The area is extremely lush with densely shaded forests. The Acatenango volcano is distinct in that it has two peaks though it is inactive.

The Fuego volcano, which means fire in Spanish, is under constant eruption and is noticeable by the clouds of smoke above its peak. The constant eruption when in small doses nourishes the sandy soil and makes it perfect for growing coffee! Unfortunately in June 2018 Volcán de Fuego had an unprecedented eruption after the harvest in June impacting the immediate area of Chimaletenango. At the time of writing access to the damaged areas is still limited. The volcanic eruption has been equated to the Pompeii of our times.

HERE ARE SOME FUN FACTS ABOUT THE REGION:

1,300-2,000 masl

ALTITUDE

1,200 – 1,800 mm

AVG. RAINFALL

14-31° C

TEMPERATURE

70 – 80%

RELATIVE HUMIDITY

Volcanic

SOIL

About the farm

| | |
|------------------------|--|
| HARVEST | January through March |
| TOTAL FARM SIZE | 62 hectares |
| COFFEE | 52 hectares |
| GRADE | Strictly Hard Bean (SHB) |
| ALTITUDE | 1650-1700 masl |
| VARIETALS GROWN | Geisha, Bourbon (Red & Yellow), Caturra, Catimor, H1 |
| SHADE TREES | Ingas, Gravileas, Native trees |
| FARM TEAM | 7 permanent employees year around |

HISTORY

Julio represents the 4th generation working Finca El Zapote. The farm is over 100 years old. It first started growing sugar cane for its “panela” production. Panela is unrefined whole cane sugar. Julio’s grandfather started growing coffee 150 years ago, with 80 acres of coffee. Today Julio’s son and nephew create the various lots based on daily pickings. Julio’s son is a barista and teaches brewing and barista schools. He loves all things brewing.

When asked about the future of coffee, and what he would like for Finca El Zapote, he said his goal for the farm is to secure long term relationships. He would like to share more of the profits with his workers, and hopes to do so by securing relationships for all of his coffee.

Life Cycle

FROM SEED TO FIELD

| | |
|-------------------------|---|
| SEEDS | Propagated on farm |
| NEWEST VARIETAL | H1 |
| PLANNING | Varietals have been planned depending on each parcels altitude and winds |
| TIMING | 2 years is the average time it takes to grow a seedling to a little coffee plant that is planted in it's parcel |
| RENOVATION BY PARCEL | Each lot is renovated with a single varietal |
| BIGGEST PEST | Broca. Managed with natural traps |
| HERBICIDES & PESTICIDES | Not used |
| MICRO CLIMATE | The farm has a unique micro climiate. Combination of wind, sun, clouds means that sometimes El Zapote harvests a bit earlier than normal for other farms at the altitude. |

WET MILL

| | |
|------------------|--|
| TIME FROM FIELD | 3 hours is the average amount of time it takes coffee to arrive from the field |
| WET MILL ON FARM | Yes |
| PROCESSING | Washed & Natural |
| DRYING | Patios and raised beds |

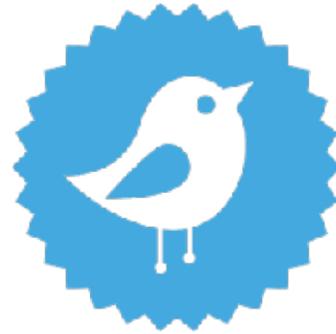
Processing

WASHED

After being picked and sorted, coffee cherries arrive within 3 hours to the wet mill located on site. After the coffee cherries are pulped, they head straight to the fermentation tanks. Each tank is made of concrete and lined with clean tiles. The coffee ferments for 15 hours in the fermentation tank and is washed through in the demucilager. The cherries are then taken to the washing channels which helps classify the coffee.

DRYING

| | |
|--------------------|------------|
| RAISED BEDS | 25-30 days |
| PATIOS | 10-12 days |
| REST | 30 days |



Thank you for being part
of our journey.