



# Guatemala ASDECAFE FTO

orange - milk chocolate - raisin

LATIN AMERICA



Producer: ASDECAFE Association



Region: Huehuetenango & Quiche



Cultivar: Bourbon, Caturra, Catuai, Arabic, Catimor



Processing: Fully Washed



Elevation: 1300 - 1800 MASL



Harvest: March - June



ASDECAFE Farmers



Huehuetenango & Quiche regions



The Sustainable Coffee Association of Guatemala (ASDECAFE) was founded in 2013 as a non-governmental organization with the intent to market its strong commitment to: protecting the environment, transparency, excellence in coffee quality, and promoting long-term relationships.

ASDECAFE coffees are a blend of six associations: A'XOLA includes 112 producers of the Mayan ethnic Popti and covers 109 hectares; A'xola plans to develop micro lots from the Qanalaj area in 15/16 production; ADIRSEC association is organized by 34 second and third generation Mayan ethnic Landino, and covers 57 hectares; Association ADEMAYA currently boasts 127 producers of the Mayan ethnic Ixil and covers 90 hectares and growing; ASODIETT Association is made up of 29 Mayan ethnic Mam and covers 65 hectares of varying micro climates; ASDEFLORE association is made up of 36 Mayan Mam producers and covers 45 hectares all above 1500 meters; ASODESI is the largest association with 138 producers of Mayan Mam descent, covers 105 hectares and provides health and educational services to its membership.