

Organic Guatemalan SHB



Ceylan RFA SMBC UTZ



Location
San Miguel Pochuta

Altitude
1,066-1,324 masl

Varieties
Bourbon, Typica, &
Mundo Novo

Process
Washed Using Aqua Pulpers

Drying
Sun Dried on Patios

Harvest
October-March

Export
January-June

In the Atitlan region of central Guatemala, the Echeverria family has been producing and processing exceptional quality coffees since 1870. Originally named Finca Ceylan & Colima, the name was later changed to Finca Ceylan & Anexos (annexes) as other farms became a part of it. The farm hires local labor, generating jobs for people in the surrounding towns. Conscientious environmental practices are employed in and around the farm. The coffee residue from the wet mill is used as an organic fertilizer for the farm. The farm maintains the river basins and the natural vegetation that grows nearby. Before disposal, the water used in the wet mill processing is filtered through oxidation tanks to prevent contamination of the nearby rivers. Finca Ceylan has a natural forest reserve that is protected - hunting and fishing are prohibited - to conserve different species of trees, plants, and wildlife in the ecosystem. The farm has qualified for organic certification and is also bird-friendly certified by the Smithsonian Migratory Bird Center. The farm's employees and their families are provided with housing, drinkable water, and educational benefits.



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