

FINCA LA ESPERANZA

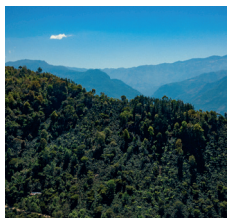
HUEHUETENANGO, GUATEMALA



Francisco Morales and his wife have been the proud owners of La Esperanza farm in Cipresales for over 40 years. And they have achieved a great deal.

As for many other producers, the initial years of starting their farm activities were very challenging ones. But thanks to the hard work, dedication and commitment of the family, the farm has grown into a business that provides income for the household and generates a source of employment for many others in the surrounding area. You can imagine that the name of the farm, which in English translates into "The Hope", explains well how important coffee production is for them.

Francisco is the type of person that never feels done learning new things. His eagerness to hear experiences from others, and try out new things at the farm, wet mill or drying area, makes that we feel excited to be working with him. His curiosity and interest for improving coffee quality resulted in winning several prizes the Huehuetenango Highland competitions. This year he dried the parchment coffee under shade nets, to improve the gradual process of drying and with the aim to enhance flavour and prolong shelf-life.



Farm: La Esperanza

Region: Huehuetenango

Varietal: Caturra, Catuai,
Bourbon and Paches.

Processing: Wet Milling and sun
dried on patios.

Size of Finca: 117 Hectares

Coffee produced: 17,000 kg (avg. Year)

Elevation: 1,700 mts

Rainfall: 1,600 ml

Temperature: 18 - 22°C

Water Supply: Natural Spring Water

Soil: Limestone

Shade Trees: Chalum and Gravilea

Owner: Francisco Morales

Town/City: Cipresales, San Antonio
Huista

Humidity: 11.50%

Water Activity: 0.57