

# guatemala aprocafe



cherry | tootsie pop | molasses | creamy



this is a certified organic, medium-roast coffee grown by a very small cooperative near san pedro, in the region of atitlan in guatemala. the cooperative consists of only thirty producers. though not certified fair trade, the cooperative is small enough that every farmer has a voice in their decisions.

one such decision was to embrace organic farming methods. they pay particular attention to the needs of the soil and water, assuring their impact on the environment is positive. all the members of aprocafe use vermicompost for fertilizer, making it from spent coffee cherry skins and other "waste" products gathered from cultivation.

this coffee is grown between 1550 and 1690 meters. it is fully washed with patio and raised bed drying, and consists of bourbon, caturra, and catuai varieties.

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## coffee is being a part of your community

at one line coffee, we specialize in sourcing and roasting seasonal, single farm coffees in an ethical and sustainable way. we believe in giving credit to a farmer, and work hard to match their passion when we roast. visit us at [onelinecoffee.com](http://onelinecoffee.com)

