

## GUATEMALA SANTA CLARA

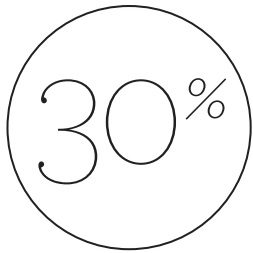
**CITY** Antigua // **VARIETY** Bourbon, Caturra // **PROCESS** Fully washed // **OWNER** Zelaya family

*The Zelaya family has been growing coffee for over 100 years and four generations. This renowned family owns farms throughout Guatemala and grows one of only a handful of genuine 'Antigua' coffees (coffees grown in the Antigua valley area bounded by three volcanoes - Agua, Acatenango and Fuego). Finca Santa Clara is located on the fertile southern slopes of the Volcán de Agua in the Antigua Valley at 1,600-1,830 metres. The farm has been managed since 1988 by Ricardo Zelaya, the 4th generation of the Zelaya family to have produced coffee at Santa Clara.*

*The Zelaya family is passionately committed to both quality and sustainability. The family's farms are scrupulously well-managed right from the careful selection of varieties planted,*

*to the close supervision of the dry and wet mills. The coffee is shade grown which protects the plants from direct sunlight, maintains soil health, and provides an important habitat for birds and insect life. The family's mills are also eco-friendly. The water used in the wet processing of the cherries is drained into sedimentation tanks to prevent pollution of the local river systems and the pulp is transformed to humus by worm culture.*

*Santa Clara won 3rd place in the first Guatemala Cup of Excellence in 2001. The farm was again recognized amongst the winners at Cup of Excellence in 2009 where it finished in 21st place. Santa Clara is also a founding member of APCA, the 'Genuine Antigua Coffee Producers' Association'.*



## ETHIOPIA YIRGACHEFFE

**REGION** Oromia // **VARIETY** Mixed heirloom // **PROCESS** Washed

*Recent developments in Ethiopia have seen a centralisation of all coffee exports through the recently established Ethiopia Commodity Exchange (ECX). This has made it virtually impossible to provide accurate information of the precise traceability of coffees as lots are processed anonymously anonymised on arrival at the ECX.*

*Operation Cherry Red (OCR) coffee is a quality development project run by Trabocca coffee. It ensures farmers are paid premiums to produce exceptional coffees by sorting the best ripe red cherries and taking diligent care during drying. These premiums are paid back into the farmer groups through investing into drying beds, cooperative tools and some pulping equipment.*