



DRWakefield

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Guatemala

# TODOS SANTOS ASODIETT



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## TODOS SANTOS ASODIETT



<i>Location</i>	Todos Santos, Huehuetenango
<i>Members</i>	55
<i>Altitude</i>	1400 - 1850 masl
<i>Varieties</i>	Bourbon, Caturra, Pacamara
<i>Harvest</i>	January - March
<i>Process</i>	Washed

Hidden amongst the highlands of Huehuetenango, the fascinating route leading to the farms of Cooperativa Todos Santos ASODIETT begins at the highest point of the Sierra de Los Cuchumatanes, 3,200 masl. After descending 800m one arrives in the town, Todos Santos. From there one continues downward to the village of Tuiboch consisting of 3,000 people with men garnished in traditional Mayan Mam clothing. Surrounding this village exists the coffee farming communities that make up this coffee cooperative.

The Cooperative Todos Santos ASODIETT was formed by a committee of 10 producers in 1995. Over the years this cooperative has grown to 55 producers. The different farms of the cooperative range from half a hectare to 10 hectares in size. Traditionally this cooperative produced Bourbon and Caturra varieties. With recent renovations they have added Sarchimor, Catimor, Anacafe 14 and various plots of Pacamara to their repertoire of coffees.

Between the warm winds coming from the valley of Río Ocho, the unique rain pattern of this region and the altitude, most of the cherries ripen uniformly over a short period of time. This lends to a shorter harvest season lasting between January and March, making the harvest easier and less costly in the form of pickers and time spent harvesting.

In Guatemala the rainy season typically ends around September or October. In this region it continues well past these months, sometimes even raining during the harvest season. This makes the drying of the coffee particularly tricky. Most of the coffee from these producers is processed in their houses and dried on small patios or roof tops. The cooperative now has a warehouse in the village of Tuiboch that stores the bags of dried, sometimes semi dried parchment that are sent on the long route to Los Volcanes' Beneficio La Esperanza in Antigua to be further processed, cupped and exported.

