



ASUVIM (Asociación Integral Unidos para Vivir Mejor) is a small, private association of men and women from the region of Guatemala surrounding lake Atitlán, with 130 members. Representing a union of several different ethnic communities (K'iches & Tz'utuil), the organizationisdedicated to consistently producing high quality coffees while preserving indigenous traditions and ways of knowing. As a testament to this dedication, ASUVIM has ranked two years in a row in Guatemala's Cup of Excellence competition.

The fermentation process last 32 hours, and then the coffeeis soak for 24 hours. The organization has organic practices, which include organic fertilizer and mineralized extracts for plant nutrition. The drying process in done in patios.

ID# 6129

Origin Guatemala

Region Santa Clara La Laguna, Atitlan

Farm Small Producers

Variety Bourbon, Caturra &

Typica

Altitude 1650-1800masl

Proc. Method Washed



Location Map



Gallery Asuvim (GrainPro) (Europe)







