



Los Dos Socios is a 10-manzana farm with 3,500 coffee trees per manzana, planted under shade. Coffees are picked and depulped the same day, then fermented dry for 18–24 hours before being washed three times laid on patios and nylon tarps to dry for 3.5–6 days, weather depending.

For more information about coffee production in Guatemala, visit our [Guatemala Origin Page](#).

ID# 10985

Origin	Guatemala El Chalum, La
Region	Libertad, Huehuetenango
Farm	Los Dos Socios
Variety	Caturra, Pacamara, Pache
Altitude	1700 masl
Proc. Method	Washed

The Cup

" Juicy, nectarine, red fruit, cherry, chocolate."