



Quejina is a family owned farm, and has been in Nicolas Ramirez's family since it was first used for forestry harvesting (lumber, timber) and then once it was converted to coffee land. Nicolas hopes to expand the land by buying more plots nearby, to separate out more cultivars as microlots and plant new ones, and to improve both the farming techniques and the conservation programs on the land.

The coffee is picked ripe and depulped, allowed to ferment for 18–24 hours, and dried—drying takes between 3–5 days depending on the ambient temperature and weather.

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

ID# 10984

Origin	Guatemala
Region	Concepción Huista, Huehuetenango
Farm	Quejina
Variety	Caturra, Pache, Bourbon
Altitude	2050 masl
Proc. Method	Washed

The Cup

"Cranberry, apple, lime, vanilla, baking spice, caramel, creamy."