

Ovidio Ramírez Ramírez - Finca El Guachipilín (GrainPro)



Ovidio Ramirez purchased this farm, a 50 cuerda parcel near the town of San Pedro Necta, in 2005 and named it El Guachipilin. Over the past decade Ovidio has established proper production techniques, planted Caturra and Bourbon varieties, and expanded the farm by purchasing neighboring land. About 95% of his land is sowed with coffee, the remaining 5% is mostly fruit-bearing trees. When it comes to harvesting and processing, Ovidio maintains the following practices:

Coffee is harvested at full ripeness, depulped, and set to ferment wet for an average period of 18-24 hours. Once fermented adequately the coffee is washed then moved to a cement patio where it is consistently turned until it reaches a stable moisture content, this typically takes two weeks.

As for the future, Ovidio plans to plant new varieties on the farm and focus on improving his soil quality in hopes of growing taller plants.

For more information on Guatemalan coffee, visit our [Guatemala](#) origin page.

ID# 9599

Origin	Guatemala
Region	Huehuetenango
Farm	El Guachipilin
Variety	Caturra, Bourbon
Altitude	1600 masl
Proc. Method	Washed

Gallery

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