



Theregions contributing to Sierra Madrehavea historic reputation for exceptional coffee production - this is in large partdue to the dry, hotwinds that come from Mexico's mountains, keeping the soil of Huehuetenango protected against frost.

Smallholders from La Libertad, La Democracia, and Huehuetenango produce the coffee processed at Sierra Madre.

The Managers at Sierra Madre aim to keep operations of the Mill focused toward quality, for instance, their fermentation process lasts 24 to 36 hours.

The harvest season starts in December and ends in March.

ID# 6126

Origin Guatemala

Region La Libertad, Huehuetenango

Farm Small Producers Variety Caturra & Catuai

Altitude 1550masl Proc. Method Washed



Location Map



Gallery Sierra Madre (GrainPro) (Europe)



