

Guatemala

Guatemala is a country in Central America bordered by Mexico to the north and west, the Pacific Ocean to the southwest, Belize and the Caribbean to the northeast, and Honduras and El Salvador to the southeast.

The first evidence of human settlers in Guatemala goes back to at least 12,000 BC.

This relatively small country boasts one of the most climatically diverse regions in the world. The soil, rainfall, humidity, altitude, and temperature are varied enough to produce seven distinct types of Guatemala Arabica coffee.

Coffee was introduced in 1760 by European settlers, but was not cultivated until forty years later. In the early 1800s, Guatemala's indigo plantations were devastated by locusts, and fifty years later, the invention of chemical dyes in Europe made indigo production in Guatemala unprofitable. The government began at this time to provide economic incentives to encourage the production of coffee as a commercial good, and in 1859 approximately 400 quintales (quintal=100lb.) of coffee were exported to Europe. In 1860, coffee exports nearly tripled to 1100 quintales, and in 1868 the government instated a program that distributed more than one million seedlings to rural farmers.

In the 1870s, president Justo Rufino Barrios enacted a number of policies aimed at making coffee the primary good of the Guatemalan economy, and in 1880, coffee sales made up ninety percent of Guatemala's exports.

The coffee harvest depends on a massive, seasonal influx of migrant workers who travel to supplement the meagre income generated by their small plots of land in the highlands. Seasonal and sometimes daily contract labourers, instead of permanent employees, represent significant savings for growers by not demanding year round wages and benefits. This arrangement also tends to lower wages in general, and makes access to food (and the land to grow it on), housing, medical care and schooling more difficult. In general, a season's worth of work will only generate 1/3 of a family's corn and bean calorie requirements.

About the same size as the state of Ohio, Guatemala ranks second in the world (after Colombia) in the amount of high grade coffee it produces, and it has the highest percentage of its crop classified as high quality. Over half its coffee is exported to the US, representing 1/8 of the country's GNP and generating about 1/3 of Guatemala's foreign exchange.

Guatemala produces 5% of the world's coffee, of which nearly half, 42%, is gourmet quality

Guatemala Casi Cielo

Guatemala = country of origin **Casi Cielo** = translated to "Almost Heaven"

Guatemala Casi Ceilo is procured using the C.A.F.E Practices model, so we can assure customers that farmers are getting a fair price, that the coffee is grown in an environmentally responsible manner, and that the local communities are benefiting from purchases of this coffee. Grown on 4 farms in the Antigua valley of Guatemala. The purchasing of Guatemala Casi Ceilo subsidizes health clinics for the farmers and local communities.

The Antigua valley is one of Guatemala's oldest and best-known coffee-growing regions. Its volcanoes and shallow water table help create the dry microclimate, with low humidity, lots of sun, and cool nights.

This coffee was developed by Starbucks working closely with chefs at Seattle's famous Canlis Restaurant, to create a *fine dining coffee*

Guatemala Casi Ceilo works well with a variety of dishes including savoury, herbs, cheeses, rich chocolate, nuts and berries. The owners of the Canlis restaurant prefer this coffee with their *deserts*.

Tasting

Aroma: This coffee has a wonderful citrus, floral aroma, with a hint of rich cocoa.

Slurp: On first slurp this coffee has a refreshing clean quality with its lemonsque acidity, this coffee follows up with a velvety smooth rich dark cocoa aftertaste.

Acidity: A very clean and bright acidity

Body: This is a medium bodied coffee, but because of it's clean acidity this coffee is Approachable for all.

Description: This is a fine dining coffee and will pair well with many different foods, it has a rich elegant cocoa taste with a clean bright acidity. This is a very smooth coffee, and though medium bodied is approachable by all.

Pairing: Casi Cielo™ is ideal paired with rich chocolate, nuts, caramel, berry, cheese and lemon.

Personal note: When tasting Guatemala, discover its depths and complexities by allowing it to cool a bit, which will allow you to let it linger a bit longer on your tongue.