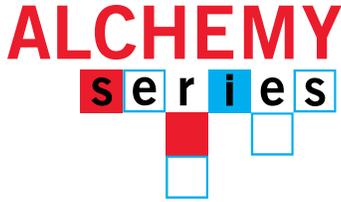


Peace Coffee



FARMER COOP

APECAFARM

Pueblo Nuevo, Tajumulco, Guatemala



THE SOURCE

The APECAFARM cooperative in Guatemala is comprised of 270 small-holder members and was formed in 1992. It is located in the western highlands of Guatemala, near the southern border of Mexico and about 70 miles from the Pacific Ocean. The volcanic soil, altitude and tropical climate provide ideal conditions for growing delicious coffee in harmony with the land.

We have been proudly roasting coffee from APECAFARM since 2000, representing our longest trading partnership. It's a valuable relationship that reflects our commitment to working with farmer cooperatives intentionally, fostering trust over time. We have seen APECAFARM's coffee quality consistently increase in those 18 years, and many of our staff have been anticipating an Alchemy Series release of this coffee for years!

Producers in APECAFARM span 17 different small communities throughout the mountainous region surrounding San Marcos. They are connected through the work of the umbrella organization, Manos Campesinas. Among other things, Manos Campesinas works with farmers to implement quality control processes as well as logistics for harvest, processing, and export. Their work has increased profits and brought focus on preparing for the future.

THE ROAST

Commonly consumed as our fan-favorite Guatemalan Dark Roast, this Alchemy Series release paints APECAFARM coffee in a whole new light. Quality Guatemalan coffees like this harvest from APECAFARM can shine in all roast levels, but we were swayed by the smooth, just-right sweetness and pleasant fruit flavors that came out in this profile. Our roasting team is truly honored to share this release!

THE CUP

In the brew lab, we have kept our Chemexes busy brewing up near-perfect cups of APECAFARM that showcase the flavor trifecta of milk chocolate, hazelnut, and black cherry. It's also peachy and bright when made cold with a pour over using the Japanese iced method, yielding a refreshing summer cup. However you choose to brew, this APECAFARM coffee from Guatemala will provide an inspiring start to your morning!

ROAST LEVEL

light

AROMA

milk chocolate, cherry, vanilla

FLAVOR NOTES

stone fruit, brown sugar, candied orange

ACIDITY

mild

BODY

delicate