

MILL'S RESERVE (ELLA)

Huehuetenango, Guatemala

Tasting Notes: Candied almond, fresh berries & brown sugar

As part of our initiative to diversify our sourcing, provide market access, and highlight the stories of powerful women, we bring you "ELLA - Women Producers of Guatemala".

Brew Date: Tuesday, Thursday

Elevation: 1400-1750 masl

Variety: Caturra, Bourbon, Catuai

Process: Fully Washed

Across Guatemala, women are the majority labor force on coffee farms, from picking to export. And around the world women comprise up to 70% of farm work while owning disproportionately few assets and land. Despite limited access, discrimination and violence, many women have forged their own paths for their families through their coffee farms.

Cedar Bean's Coffee Joint and our growing coffee network of partners are proud to have deep relationships with a few women farm owners around Huehuetenango, in the highlands of western Guatemala.

With our latest batch of Mill's Reserve, we're helping to invest in long-term partnerships empowering more women producers. The ELLA blend is a curation of women-produced lots we're hoping to work with more, with a brown sugary sweetness, full creamy body, orange and berries, pleasant nuttiness, classic crowd-pleasing vibes all around.

The farmers for this blend of Mill's Reserve are:

Jovita Castillo, Finca La Joya Grande

Region: Santa Rosa, Nuevo Oriente

Rita Cohen, Finca Santa Rita

Region: Fraijanes

Sofia Plocharski, Finca Armenia Lorena

Region: San Marcos

