



ONYX COFFEE



FÉNIX

BLEND PROGRAM



Varieties: Bourbon, Caturra, Catuaí



Altitude:

1,450-1,500 MASL



Location: Nuevo Oriente



Processes:

Fully Washed



Washed Process Details



Fermentation time: 24 hours fermentation after de-pulping

Drying type: Concrete Patio Drying

Drying time: 7 - 10 days



FÉNIX



In the generations our family has cultivated coffee in Guatemala, an onslaught of challenges have affected smallholder producers, from a 30 year civil war to devastating natural disasters. Guatemalan farming families are acutely attuned to generations of adversity.

Fénix blend is our statement of hopeful solidarity. When working families in Guatemala gain market access and knowledge, we rise together. This mythological blend is sourced by our Guatemala City based QC team, in cooperation with vendor partners in Nuevo Oriente and beyond. Sourcing from smallholder producers, cooperatives, and estates we've curated a blend that is chocolate-forward, with a classic Guatemalan profile of orange & lemon, cream, and caramelized brown sugar sweetness.