



**CONEBOSQUE  
CROP21.22**

# SEDE COOPERATIVA INTEGRAL AGRICOLA NUEVA ESPERANZA DEL BOSQUE

COOPERATIVA NUEVA ESPERANZA DEL BOSQUE (CONEBOSQUE) is made up of 35 producers of which 20% are women, each producer on average manages 3 to 4 hectares of coffee being small and medium producers, the headquarters of the Cooperative is located at an altitude 1610 meters above sea level in Aldea el Bosque, a department that belongs to Santa Rosa, Guatemala. being at a distance of 45Km from Guatemala City

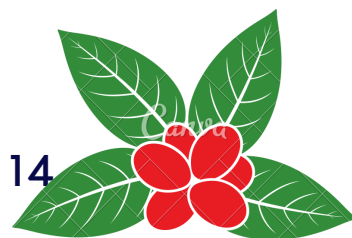
founded in 2004 with the main objective of processing and marketing export coffee from small and medium producers in the region,  
Thanks to the efforts of all associated producers, now the cooperative has a wet mill, a dry mill to process its own coffee and have better traceability

COORDINATES: 14°24'21"N 90°23'53"W

## CHARACTERISTICS

### VARIETY:

Catuahi red - Catuahi Yellow - Typica - Anacafe 14



FARMS AVERAGE HEIGHT:  
1550-1600 MSNM



CUP PROFILE: Citric acidity lemon - aromatic moderate  
chocolate- whole body - caramel almond flavor

WE COLLECT



WE PROCESS



WE EXPORT







# JORGE GUZMAN



**SOCIO PRODUCTOR**

**VARIETY: TYPICA- CATUAHI RED**

**NAME OF FARM: "LA PILA" ALTITUD:1597 MSNM**

**COORDINATES:14°25'09"N 90°24'51"W**

Jorge joined the cooperative since 2010, from a young age he dedicated himself to raising cattle with his father, when he reached the age of majority he decided to emigrate to the United States since coffee prices were very low at that time.

10 years later he returned to Guatemala and dedicated himself to coffee production, currently Jorge has coffee plants over 50 years old and other renovations that range from 10-15 years, he likes to plant various plants for the shade of coffee like banana, gravilea, chalum and orange trees, lemon

Jorge is a very kind and positive person, he encourages other producers to join in a cooperative and continue fighting to export more coffee, since it is the only way to improve prices.





# ENRIQUE GARCIA

**SOCIO PRODUCTOR**

**VARIETY: CATUAHI RED**

**NAME OF FARM: "EL APAZOTAL" ALTITUD: 1527 MSNM**

**COORDINATES: 14°25'29" N 90°25'00" W**

Enrique is one of the founding partners, together with several producers from Aldea el Bosque they managed to organize the cooperative in 2004.

In his farm Los Apazotales the age ranges between 25-30 years with shadow of gravilea and several pine trees

Enrique is the sixth of twelve siblings and from a young age they learned the trade of coffee processing since their father managed a coffee farm in the 1980s.

He is currently in charge at the cooperative of supervising the entire dry processing process to improve and maintain quality.





# NERY CAMPOS

**SOCIO PRODUCTOR**

**VARIETY: CATUAHI YELOW**

**NAME OF FARM: "LOS POCITOS" ALTITUD: 1610 MSNM**

**COORDINATES: 14°25'18"N 90°24'53"W**

Nery is a very patient, kind and calm person, he does not like to talk a lot, but when asked about coffee he brings many ideas. on his farm los pocitos, nery produces good quality bananas, taking advantage of the shade for the coffee plants

The father of a family of two children, he has made an effort with his wife to take them forward in their intermediate level studies. His daughter is currently in third grade and his son has just graduated from general mechanics. Nery is currently in charge of managing the threshing and sieving in the dry mill, he worries that the green coffee reaches its destination as clean and homogeneous as possible.





# FAMILIA RAMIREZ

**SOCIOS PRODUCTORES**  
**VARIETY: CATUAHI YELLOW & RED**  
**NAME OF FARM: "TROJAS VIEJAS" ALTITUD: 1485 MSNM**  
**COORDINATES: 14°25'00"N 90°23'43"W**

The Ramírez Family is made up of Rufina, Otto and Claudia Ramirez, they have organized themselves in their coffee farm to produce and collect the coffee that their former grandfather inherited from them, together they have an area of almost six hectares of coffee, the main variety they harvest it is yellow catuahi, the ramirez family coffee plants spread to an age of 15-20 years, its main shadow is chalum

They joined the cooperative in 2015, with the aim of learning more about coffee and improving its sale prices.

Claudia Ramirez is currently one of those in charge of the selection process for defective grains (black, dried cherry, snail, cut, brocade)