



WINTER SOULSTICE – ORGANIC

A blend of the following coffees:

HONDURAS GEA – ORGANIC

- REGION: Lempira, Ocotepeque
- GROWER: Becamo created this regional blend from the coffees of more than 300 women producers
- PROCESSING: Washed, dried on raised beds, on patios and in dryers.
- GROWING ALTITUDE: 1,100–1,650 masl
- PLANT VARIETIES/CULTIVAR: IH90, Catuai, Caturra, Lempira, Bourbon
- HARVEST PERIOD: January–April
- CERTIFICATIONS: Organic

In Greek mythology, Gea is the goddess of the Earth and the mother of all creation. Neumann Kaffee Gruppe (NKG) exporter Becamo created this regional blend from the coffees of more than 300 women producers—and gave it a name that “embodies the determined spirit of women.”

Women producers—whether because a partner passed away or migrated, or out of a pure passion for coffee—absolutely seize the opportunities that coffee presents, says Becamo. They rise before dawn to care for children and elders and tend to housekeeping, all before heading to the fields. And they create opportunities and resources for one another, lending a hand during harvest, offering advice and bringing a notable attention to detail to their drying and milling.

Becamo continues: “They have also shown their ability to take a rough patch of land and turn it into a successful coffee farm, in part by planting timber and fruit alongside coffee crops, to increase shade and soil moisture and to encourage microclimates that bring complexity and quality to the cup.”

This fully washed coffee was directly sourced from women producers in the Lempira and Ocotepeque regions, many of whom were part of Becamo’s Recuperando mi Cafetal (RMC) program, which has since been expanded and is now part of NKG BLOOM.

RMC was initially established, in 2015, to support coffee families through the process of recovering from the rust epidemic. It pairs producers with agronomists who, in part, share best practices on plant nutrition, pest control, tissue management and the preparation of biofertilizers. Through BLOOM, those services have been expanded and paired with access to financing and traceability through mobile applications, among other benefits.

The women's farms are at altitudes between 1,100 and 1,650 meters,. and their drying practices include patios, solar dryers and raised beds.



PERU APROSELVA CO-OP – ORGANIC

- REGION: Junin
- GROWER: APROSELVA
- PROCESSING: Washed
- GROWING ALTITUDE: 1,200–1,800 masl
- PLANT VARIETIES/CULTIVAR: Typica, Catimor, Borbuon, Caturra, Catuai
- HARVEST PERIOD: April–September
- CERTIFICATIONS: Organic

APROSELVA (Asociacion de Productores Cafetaleros Selva Central) is a producer cooperative founded in 2012 in the Junin region of Peru, with the purpose of promoting organic agricultural development and environmentally conscious farming practices, along with the technical,

economic, social and cultural development of farmers and families who produce coffee in this region.

The co-op consists of 530 producer members from 15 small communities in the provinces of Chanchamayo and Satipo. These beautiful farms are rich in agricultural diversity, from shade trees to fruits including papaya, oranges and pineapple to vegetables such as peppers (for ceviche!).



Roast: medium

Notes: vanilla, malt, smooth