

WE SHARE YOUR PASSION.

We purchase some of the finest coffees grown throughout the world, in some cases directly from the grower or farm.

We proudly serve Dos Marias Guatemalan Estate Coffee from Finca Dos Marias, where coffee growers share our passion for a quality cup.



FINCA DOS MARIAS | *Main House*



Inside the beneficio (mill) at Finca Dos Marias.

(CONTINUED FROM INSIDE)

The farm was recognized for its fair trade practices before such certification was even established, but are not eligible for certification because the *finca* is not a cooperative.

Finally, our commitment to quality extends to the environment itself. More than thirty years ago, Dos Marias cut back all cultivation to thirty percent to preserve the virgin cloud forest above the *finca*. In recent years, the forest has become a breeding domain for the nearly extinct Quetzal bird.

SHARE OUR PASSION

Dos Marias is more than a wonderful cup of coffee. It's a history of people working in harmony with nature in a community that values both.

WE PROUDLY SERVE

FINCA
DOS MARIAS
GUATEMALAN
ESTATE COFFEE

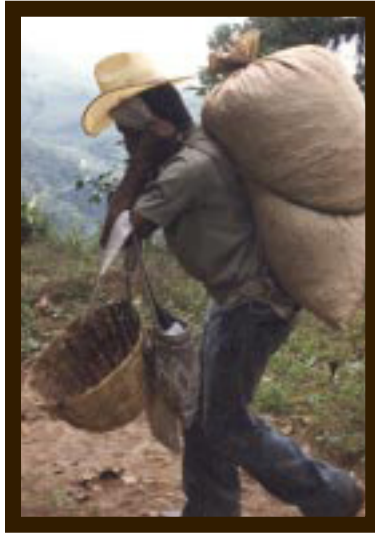


SINCE 1871

TAKE A TRIP WITH US.

THE STORY OF FINCA DOS MARIAS

First cultivated by Maria de Maldonado in the 1800s, Finca Dos Marias remains in family hands today, thriving under the fifth generation of Asturias/Maldonado ownership. The result is one of the most stable, equitably-run *fincas* (farms) producing some of the finest coffee in the world. Its distinctive arabica varieties deliver a crispy, clean mouthful and a smoky, spicy flavor.



A coffee farmer's harvest.

While most farms frantically strive for higher-quantity yields, Dos Marias has developed strict methods for maintaining *higher-quality* yields. The *finca* is divided into 13 microregions to regulate the *tapisca*, or picking process. The farm's volcanic soil is tested and blended for an essential balance of nutrients, and fortified with natural composts. A rare, labor-intensive method of plant grafting yields crops with higher natural disease resistance. As a result, some plants are as much as 40 years old.

Finca Dos Marias children enjoy the sunshine in front of the farm's chapel.



Shade trees are strategically planted to allow the perfect exposure of sunlight to trickle through to the coffee fields below. Dos Marias yields a single crop, but each micro-region is picked up to six times per season. The extra effort allows for full development of the coffee "cherry" and results in a ripe *cosecha*, or harvest.

Following the *cosecha*, beans are taken to the *beneficio*, or mill, for processing and then dried by the sun or by heat using recycled fuel. Before exporting, the coffee is hand-sorted for visual imperfections and

sealed in burlap sacks.

The Dos Marias emphasis on quality goes beyond just their beans. Over the years, Dos Marias has invested heavily in its farmers and their families. Most families have been deeded their own *parcelas* (worker-owned land). Dos Marias and the *parcelas* share their own schools, churches and medical clinics supported by Dos Marias. All employees and their families are unionized and fully covered by a private retirement program. Today, Dos Marias is home to about 250 permanent workers and their families.

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Finca Dos Marias is located in the heart of Guatemala's coffee-growing region.



AVERAGE TEMP:
65-75° F

AVERAGE
RAINFALL:
150 inches

AVERAGE
ELEVATION:
5,000 feet

WET SEASON:
May-Sept.

DRY SEASON:
Nov.-March

VARIETIES
OF ARABICA
GROWN:
• Borbón
• Catura
• Catuaí
• Pache
• Typica
• Pacamara