



Fairtrade Rainforest Espresso

Rainforest Alliance-certified



Case size: 8 x 1kg
Roast: Medium to Dark
Coffee: Arabica

A Fairtrade Arabica blend from sustainable smallholdings in Honduras, Guatemala, Colombia and Peru, the coffee is slow roasted to fully develop the sweetness and fragrant aromas that are coaxed from the beans.

Very smooth in character and with a long, chocolaty finish this is an espresso to savour. The smallholders are Rainforest Alliance Certified and members of Fairtrade certified cooperatives, guaranteeing a fair price for the farmers.

Guatemala FEDECOCAGUA



The FEDECOCAGUA cooperative organisation (Federación de Cooperativas Agrícolas de Productores de Café de Guatemala) was founded as long ago as 1969 and has grown to include 20000 members. Many of these are from indigenous communities from the various regions of Guatemala including Huehuetenango, Cobán and San Marcos.

The Fairtrade system has allowed FEDECOCAGUA to buy new trucks to reduce the financial burden of transporting coffee at its various stages, establish healthcare centres and pharmacies for local families and to construct new schools and create scholarship programs for members children.

Their sustainable, shade grown coffee is cultivated at altitudes up to 1900 metres above sea level. The Arabica beans, from a range of varieties such as “Typica” and “Bourbon”, are harvested is between November and April and then fully “washed” and sun-dried.

Our first visit to the cooperative group was in January 2009

Peru



CECOVASA

CECOVASA (Central de Cooperativas Agraria Cafetaleras de los Valles de Sandia) comprises eight coffee cooperatives and around 4000 producer members. The coffee growing area is located between Lake Titicaca and the Amazon Rainforest, in South-Eastern Peru.

Established in 1970, the key objective of CECOVASA is to directly export their sustainably produced coffee to the international market in order to obtain a good price for its members and to offer technical assistance to the farmers.

Their sustainable, shade grown coffee is cultivated at altitudes up to 1700 metres above sea level. The Arabica beans, mainly of the “Typica” variety, are harvested is between May and October and then fully “washed” and sun-dried.

Honduras La Central



Established in 1997, the Central de Cooperativas Cafetaleras de Honduras (La Central) is a national network of coffee producing cooperatives throughout the ten departments of Honduras, representing over 6000 small farmers and their families.



It aims to export its member’s coffee directly and to support rural development, thorough the improvement of amenities, sanitation, education and the provision of financial services.

Their sustainable, shade grown coffee is cultivated at altitudes up to 1600 metres above sea level. The Arabica beans, from a range of varieties such as “Caturra” and “Catuai”, are harvested is between October and May and then fully “washed” and sun-dried.

Our first visit to the cooperative group was in January 2008