


PEACH • KIWI • TOFFEE
BRIGHT
DARK

ORIGIN // GUATEMALA
REGION // ANTIGUA
PRODUCER // ROSALÍO MARTÍNEZ
VARIETY // VARIOUS
ELEVATION // 1,600 - 1,725 M.A.S.L.
PROCESS // WASHED

CONNECT

Rosalío Martínez has been growing coffee in Guatemala for more than 25 years. Today, he farms about 7 hectares across nine different plots, roughly the size of 13 football fields. That kind of longevity, care, and consistency is what makes Rosalío's coffee so special; his experience as a farmer comes through in the quality of the coffee he produces. Cat & Cloud's connection to Guatemala began in 2015, when Chris Baca, Jared Truby, and Charles Jack made their first trip there together and began building deeper relationships with the people, farms, and coffees. Since then, we have been excited to showcase coffees like Rosalío's, that continue to make us fall in love with Guatemala.

EXPERIENCE

This season, Rosalío's coffee is bright, sweet, and incredibly easy to enjoy. When hot, we find juicy peach and kiwi like fruit alongside the warm, comforting sweetness of toffee and nuts. The acidity brings sparkle without taking over, while the sweetness and body keep the coffee balanced and approachable from the first sip to the last. It is the kind of coffee that can introduce someone to lighter, brighter single-origin coffees while still feeling familiar enough to become an everyday favorite.

REGION: ANTIGUA

Antigua is one of Guatemala's most recognized coffee growing regions, sitting in a valley surrounded by Agua, Fuego, and Acatenango volcanoes. The Fuego volcano is active, and periodic ashfall has helped create the mineral-rich volcanic soils that are characteristic of the region, while the valley's high elevation, cool nights, sunlight, and relatively low humidity create ideal conditions for coffee. These growing conditions help produce coffees known for their balance, sweetness, and vibrant acidity. Rosalío's farms are part

**PROCESSING
METHOD:
WASHED**

Rosalío's coffee was first harvested and then mechanically de-pulped to remove the skin and fruit from the seed. The remaining mucilage is removed during processing, traditionally through fermentation followed by washing. After washing, the coffee is carefully dried on cement patios until it reaches a stable moisture level for storage and milling. The result is a clean, clear cup that allows the character of the coffee, its growing region, and its sweetness to come through.

DEEP DIVE

This coffee is sourced through Bella Vista, a long-standing wet and dry mill in Antigua led by fourth-generation coffee producer and trained agronomist Luis Pedro Zelaya Zamora. Bella Vista works with producers throughout the region, processing, drying, milling, evaluating, and exporting their coffees while also providing agronomic knowledge and support to farms connected to its network. In recent years, the Bella Vista team has also been working toward regenerative agriculture, with a focus on improving soil health and reducing reliance on intensive agricultural inputs. For us, that makes Bella Vista more than a place where coffee is processed—it is an important part of the network connecting producers, quality, and long-term farming in Antigua.

NOTES: