



Eugene, Oregon, USA

29 May 2020

**We have the winners of the IV<sup>th</sup> SPP 2020 Coffee Awards!**

**Guatemala wins for the first time with the FECCEG cooperative.**

**Three-time champion Peru wins second and third place, with the San Fernando and El Milagro cooperatives**



*Felícita Sic, FECCEG, Guatemala*

In 2020 we are celebrating the fourth edition of the SPP Coffee Awards. In the SPP small producer network we have 65 organizations from a total of about 400 thousand small producer families from 15 countries in Latin America, Asia, and Africa:

1. Bolivia
2. Burundi
3. Colombia
4. Congo, DR
5. Ecuador
6. El Salvador
7. Ethiopia
8. Guatemala
9. Honduras
10. India
11. Indonesia
12. Mexico
13. Nicaragua
14. Peru
15. South Africa

*"The variety of aromas and flavors found in these select coffees is remarkable, ranging from chocolate, dried fruits, lemon, plum and flowers to roast nuts, brown sugar, cinnamon, butter, and peanuts".* **Nelly Miranda, Cafeto Coffee Company**



*Nelly Miranda  
Cafeto Coffee Company*

In view of the COVID-19 pandemic, the final public cupping at the world's largest specialty coffee fair in the SCA had to be cancelled.

However, our SPP 2020 Awards Select Roaster, [Cafeto Coffee Company](#) from Eugene, Oregon, USA, also a proud SPP [Café Mam](#) brand roaster from the same city, performed the great feat of putting together a Q-grade cupping panel, under SCA protocol adapted to COVID-19 with certified organic green coffee samples provided by SPP producer organizations.



Today we are pleased to announce the winners of the first three places in the competition, with high scores on the official SCA scale.



Nelly Miranda, a certified Q-grader from Cafeto Coffee Company tells us about it. "It was a real honor and pleasure for us to be able to taste these exquisite coffees. Not only did the tasters love them, but the entire staff at Cafeto Coffee really enjoyed them." "The variety of aromas and flavors found in these select coffees stands out, ranging from chocolate, dried fruits, lemon, plum and flowers to roast nuts, brown sugar, cinnamon, butter, and peanuts."

All three coffees are above 1100 meters above sea level and all three are produced using the traditional washing method, resulting in 'balanced cups' with high scores on homogeneity.



**NOTICE  
SPP COFFEE AWARDS 2020**

5-29, 2020

After three years in a row of Peruvian small producers' organizations winning the SPP Coffee Awards, this year first place went to Guatemala, with an exquisite coffee produced collectively by FECCEG, the Guatemalan Specialty Coffee Federation, based in Quetzaltenango, Guatemala.

Here are the coffee factsheets and producer contact information.

**# 1 FIRST PLACE: FECCEG, GUATEMALA**



<b>Organization:</b>	FECCEG
	Federación Comercializadora de Café Especial de Guatemala
	Quetzaltenango, Quetzaltenango, GUATEMALA
<b>Producer:</b>	Producción colectiva FECCEG
<b>Plot of land:</b>	El Vergel
<b>Location:</b>	San Rafael Pie de la Cuesta, San Marcos
<b>Altitude:</b>	1450 masl
<b>Variety(ies):</b>	H1, Catuaí, Caturra, Bourbon, Pariane
<b>Process:</b>	Washed
<b>Plot size:</b>	75 69-kg sacks
<b>Certifications:</b>	SPP, FT, Organic, Bird Friendly
<b>Special feature:</b>	The plot also houses an Ecotourism Project: a compost Factory and a biofactory of liquid products for organic productions.





<b>Cupping results:</b>	<p>Aroma: Ripe berry, dark floral, hints of tropical fruit.</p> <p>Taste: Rich fruit with chocolate, really nice acidity, very balanced cup. Taste of dried berries and plum dessert.</p>
<b>Contact:</b>	<p>Juan Francisco González</p> <p><a href="mailto:gerencia@fecceg.com">gerencia@fecceg.com</a></p> <p><a href="http://www.fecceg.com">www.fecceg.com</a></p>

# 2 SECOND PLACE: SAN FERNANDO, PERÚ



<b>Organization:</b>	SAN FERNANDO
	Cooperativa Agraria Cafetalera San Fernando
	Inkawasi, Cusco, Peru.
<b>Producer:</b>	Mario Velarde Champi
<b>Plot of land:</b>	Fundición
<b>Location:</b>	Amaybamba, Inkawasi, Cusco, Peru
<b>Altitude:</b>	1950 masl
<b>Variety(ies):</b>	Bourbon



<b>Process:</b>	Washed
<b>Plot size:</b>	250 kg
<b>Certifications:</b>	SPP, FT, Organic
<b>Cupping results:</b>	Aroma: Toasted nut, peanut, toast, honey with lemon citrus. Taste: Light chocolate, a sweet citrus and lemon tart finish. Cup is citrus forward and crisp, mild body
<b>Contact:</b>	Cayo Candia <a href="mailto:operaciones.sanfernando@gmail.com">operaciones.sanfernando@gmail.com</a> <a href="https://www.facebook.com/COPELMILAGRO">https://www.facebook.com/COPELMILAGRO</a>

# 3 THIRD PLACE: EL MILAGRO, PERU



<b>Organization:</b>	EL MILAGRO
	Cooperativa Agraria de Servicios Múltiples El Milagro
	Cajamarca, Peru
<b>Producer:</b>	Agenor García Carrión
<b>Plot of land:</b>	La Palma 2
<b>Location:</b>	El Milagro, San José de Lourdes
<b>Altitude:</b>	1600 masl



**NOTICE**  
**SPP COFFEE AWARDS 2020**

5-29, 2020

<b>Variety(ies):</b>	Caturra
<b>Process:</b>	Washed
<b>Plot size:</b>	1104
<b>Certifications:</b>	SPP, Organic, FT, Utz
<b>Special features:</b>	Very shaded plot with native trees
<b>Cupping results:</b>	Aroma: Cacao, bakers chocolate, brown sugar. Flavor: Apple, cinnamon, nut. Light in acidity and mild to medium body. Nutty and buttery.
<b>Contact:</b>	Alan Chávez <a href="mailto:cacmilagro36@yahoo.com">cacmilagro36@yahoo.com</a> <a href="https://www.facebook.com/CACSANFER">https://www.facebook.com/CACSANFER</a>