

FINCA SAN JUAN

ANTIGUA, GUATEMALA



The farm is located on the skirts of the Volcan de Agua near the beautiful colonial town of Antigua. They grow mostly Bourbon and Caturra and have a bit of Catuai. On a nearby land, they also grow the most amazing avocados.

Rich volcanic soil, low humidity, lots of sun, and cool nights characterize the Antigua Coffee® region. This valley is surrounded by three volcanoes: Agua, Fuego, and Acatenango. Every once in a while, Fuego—one of Guatemala's three active volcanoes—adds a fresh dusting of mineral-rich ash to Antigua's soil. Volcanic pumice in the soil retains moisture, which helps offset Antigua's low rainfall. In Antigua, shade is especially dense to protect the coffee plants from the region's occasional frost.



Farm: San Juan

Region: Antigua

Town: Ciudad Vieja

Varietal: Caturra, Bourbon, Catuai

Processing: Washed, sundried on patio

Size of Finca: 3 Hectares

Coffee produced: 5,000 KG (avg. Year)

Elevation: 1,570-1,650 mts

Rainfall: 2,300 ml

Temperature: 12 - 22°C

Water Supply: Natural Spring Water

Shade Trees: Inga, Gravilea and Avocado

Owner: Jose Roberto