

**GUATEMALA**

# GUATEMALA WASHED ARABICA

## SHB EP GENUINE ANTIGUA FINCA SAN SEBASTIAN

fresh • smooth • milk chocolate • berries • green apple

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**Region**  
Antigua**Producer**  
Finca San Sebastian**Altitude**  
1,500 - 1,700 masl**Variety**  
Bourbon, Caturra, Villa Sarchi, Villalobos,  
Pacamara**Harvest Period**  
Dec - Apr**Processing**  
Washed

Guatemala is a fascinating country with rich indigenous culture and stunning natural habitats. The most striking features of its landscape are the 37 volcanoes, several of them still being active. These volcanoes are not only attractive for travelers to discover but make up the distinct characters to be found in Guatemalan coffees. Antigua is one the oldest coffee growing regions in Guatemala and famous for the production of one of the best coffees of the world. Three volcanoes named Agua, Acatenango and Fuego surround the beautiful valley. They are not only providing a unique panorama but also ensure the most nutritive (volcano-) soil which has a great impact on the cup profile.

Within Antigua, in the municipality San Miguel, you find the beautiful farm San Sebastian at approx. 1,500 – 1,700 masl., classifying this coffee for strictly hard bean (SHB) grade. Due to the high elevation, these beans grow slower than usual. As a result, they develop a higher density, i.e. building a very hard core. This is fostered through intense sun exposure during the day, while cold and moist winds cool down the area at night.

Founded in 1890 by Don Arturo Falla Cofiño, the 2,250 ha finca is still operated by the family member Estuardo Falla Castillo today. Around 1,100 ha are kept uncultivated as a natural reserve where pumas, panthers and armadillos can be seen. Besides the production of coffee the finca is also dedicated to macadamia nuts, dairy and honey. On the premises of the farm a primary and secondary school has been built in order to give farm-workers children an easy access to education.



LIST + BEISLER

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