

Region Santa Rosa

Producer Finca La Pastoria

Altitude 1,000 - 1,350 masl

Variety Sarchimor, Marcellesa, Catimor 5175

> Harvest Period Dec - Mar

> > Processing Washed



GUATEMALA WASHED ARABICA HB EP FINCA LA PASTORIA

sl. citric • fresh • smooth • chocolate • sugar cane

Guatemala is a beautiful country in Central America, with rich indigenous cultures and stunning natural habitats. It is believed that the Jesuits first introduced coffee to the country around 1740. However, coffee only became a relevant crop after 1856, when the invention of dyes reduced the demand for indigo, which used to be the main cash crop at the time.

Today, Guatemala is home to approximately 125,000 coffee producers who drive the industry across eight distinct regions. In the south, in the town of Barberena, Santa Rosa, lies Finca La Pastoria. Spanning 649 hectares, the farm cultivates coffee on 320 hectares, dedicates 100 hectares to avocado production, and reserves the rest primarily for forest conservation, providing a habitat for diverse wildlife. As part of its environmental commitment, La Pastoria holds Rainforest Alliance certification.

Beyond environmental sustainability, the farm actively supports the local community through education programs and healthcare facilities in Barberena, benefiting more than 30,000 families.

This washed coffee is a blend of Sarchimor, Marsellesa, and Catimor 5175, new varieties introduced at the farm. Like other Central American countries, Guatemala grades its coffee by altitude. This lot is classified as HB (Hard Bean), meaning it was grown between 1,200 and 1,300 masl. Once ripe coffee cherries are harvested and de-pulped, they are fermented, fully washed, and then dried on patios. The result is a balanced and clean cup.



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