GUATEMALA

FARMS OF ANTIGUA



This lot brings together coffees selected from the many producers Los Volcanes Coffee works with across the Antigua region. Some come from historic estates in the old town itself, others from smallholders and communities on the slopes of Volcán de Agua. Grown at 1,550–1,900 meters in a clay-soil valley between the Agua, Fuego and Acatenango volcanoes, the coffees come from Borbon, Catuai and Geisha cultivars under a mixed canopy of Inga and native shade trees. Harvested from January to May, they are washed and patio-dried. Held to very high processing and evaluation standards, the region's largest estates and its smallest producers sit side by side, creating a true expression of Antigua's terroir. Antigua was among the first coffee regions in the world to receive a protected denomination of origin, "Genuino Antigua".

TASSENPROFIL

Keks | leichtes Karamell | Milchschokolade | roter Apfel | Mandel

Säure	**8**
Körper	**8**
Aroma	**8**

EXCLUSIVES

QUALITÄT

Land Guatemala
Region Antigua
Ref. No. P11962
Kaffeeart Arabica
Qualität SHB
Erntejahr 2025/26
Erntezeit January - May
Erntemethode Handernte "Picking"
Anbauhöhe 1900 m
Varietät Bourbon, Catuaí, Geisha
Aufbereitung Washed
Bodenverhältnisse Clay soil
Verpackungsart 69,00 KG/Bag Ecotact

GREEN GRADING

Feuchtigkeit 11,90%
Geruch sauber
Farbe bläulich-grün
Defekte 0-5 Defekte
Screen Size 15+

CUPPING SCORE

82,25 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE