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".

CUP PROFILE

biscuit | light caramel | milk chocolate | red apple | almond

Acidity	**8**
Body	**8**
Flavour	**8**

EXCLUSIVES

QUALITY

Country Guatemala
Region Antigua
Ref. No. P11962
Coffee Type Arabica
Quality SHB
Crop 2025/26
Harvest Time January - May
Harvest Method Picking
Altitude 1900 m
Variety Bourbon, Catuaí, Geisha
Processing Washed
Soil Type Clay soil
Packaging Type 69,00 KG/Bag Ecotact

GREEN GRADING

Moisture 11,90%
Odor clean
Color bluish-green
Defects 0-5 Defects
Screen Size 15+

CUPPING SCORE

82,25 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE