

GUATEMALA

FINCA SAN LORENZO, SHB+ EP, LOT X - CATURRA, BOURBON, YELLOW CATUAI

Luis "Wicho" Valdés is a third-generation coffee producer who studied agricultural engineering while learning coffee cultivation from his family. His farms sit at 1,400–1,500 masl in Alta Verapaz, Cobán, where 500 pickers hand-select ripe cherries during harvest. Los Volcanes Coffee processes Wicho's coffees into two types of lots, one dried on patios and raised beds, and the other using mechanical dryers. This dual approach is essential in Cobán's consistently wet climate. To manage the heavy rainfall and protect the soil, Wicho cultivates his coffee on terraces. Foliage is monitored twice a year for nutrients and disease, and the land is enriched using organic coffee pulp and vermicompost. These thoughtful practices result in some of Guatemala's most distinctive and high-quality coffees.

CUP PROFILE

almond | biscuit | black tea | cocoa | peach | yellow stone fruit

Acidity	7	<div style="width: 70%;"></div>
Body	7	<div style="width: 70%;"></div>
Flavour	8	<div style="width: 80%;"></div>

CUP PROFILE ESPRESSO

plum | orange | bittersweet chocolate

Acidity	8	<div style="width: 80%;"></div>
Body	7	<div style="width: 70%;"></div>
Flavour	8	<div style="width: 80%;"></div>



EXCLUSIVES

QUALITY

Country	Guatemala
Region	Alta Verapaz
Coffee Farm	Finca San Lorenzo
Producer	Luis "Wicho" Valdés
Ref. No.	P11498
Coffee Type	Arabica
Crop	2024/25
Harvest Time	November - April
Harvest Method	Picking
Altitude	1450 m
Variety	Caturra, Bourbon and Yellow Catuai
Processing	Washed
Soil Type	Loamy soil
Packaging Type	69,00 KG/Bag Ecotact

GREEN GRADING

Moisture	11,70%
Odor	clean
Color	bluish-green
Defects	0-7 Defects
Screen Size	16+

CUPPING SCORE

84,75 (TSP Q-Arabica Grader)