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
Body	7
Flavour	8

CUP PROFILE ESPRESSO

plum | orange | bittersweet chocolate

Acidity	8
Body	7
Flavour	8

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 Catuaí
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)

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SPECIALTY COFFEE