

Guatemala San Antonio

Guatemala's name comes from the ancient Nahuatl language, meaning "place of many trees." It's fitting, then, that this verdant Central American country has become one of the world's most beloved coffee Origins. With soaring mountains reaching more than 4,000 meters above sea level, Guatemala's highlands are well suited for producing Arabica coffee with a broad range of flavors.

San Antonio

A Hidden Gem

Situated just east of Guatemala City, the mountainous San Antonio region has been home to a robust coffee-growing tradition for generations. This coffee has been a hidden gem, known only to discerning buyers for many years, but it is now being recognized more widely for its excellence. Temperate weather and cool nights contribute to a sweet, rich cup profile with a chocolate mouth feel.

Average Production:
3.5 million bags

Altitude:
650 to 2,000 meters ASL

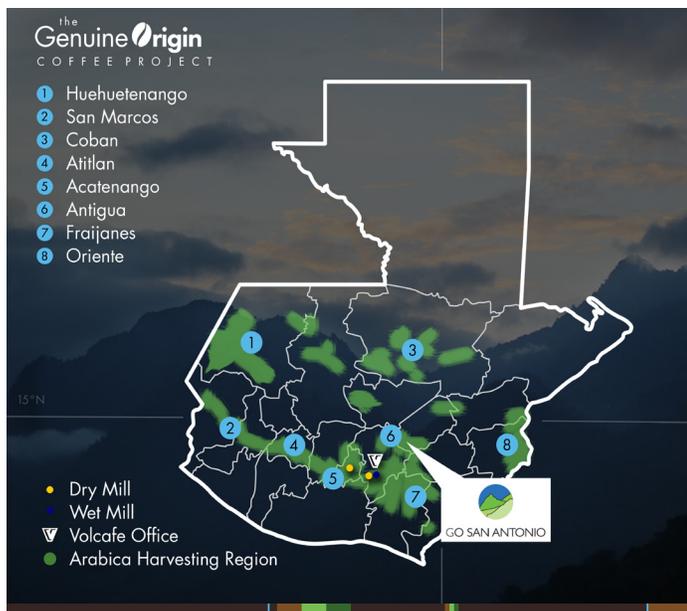
Planted Area:
350,000 hectares of coffee is grown in 20 of 22 of the country's departments

Processing types for export:
Mostly washed Arabica

Producers:
100,000

Harvest:
Begins in September in lower growing areas; ends in April in highest regions

Average farm size:
3 to 4 hectares



Cool Mountain Weather

San Antonio is located in the mountain ranges of central Guatemala, and coffee is grown at altitudes between 1,500 and 1,800 meters ASL. Rainfall is low, but the rich forests of the region help retain moisture and ensure good conditions for coffee growing. The cold weather slows the maturing process and allows sugars to settle in the cherries and beans, so they develop intense sweet and chocolate flavors.

- **TOPOGRAPHY:** Coffee is grown on both the steep slopes and the high plateaus of the region. Thick forests help keep moisture in the environment, despite relatively dry weather.
- **CLIMATE:** Temperate to cold weather. The area is dry in general, with an average rainfall of around 1,200 mm per year.
- **SOIL:** Nutrient-rich soil. Its clay composition helps retain moisture, which is critical since the region does not receive much rainfall.
- **ELEVATION:** San Antonio is located in the mountain ranges of the central region of Guatemala, and coffee production takes place at altitudes between 1,500 and 1,800 meters ASL.

Generations of Farmers

Farming has been a family tradition for generations in San Antonio. Producers in the region use modern agricultural practices "inherited" in many cases from the production of other crops like tomatoes or chilies. Producers are proud of their quality, which has recently been recognized as among the best in the country



San Antonio, Guatemala

GO San Antonio

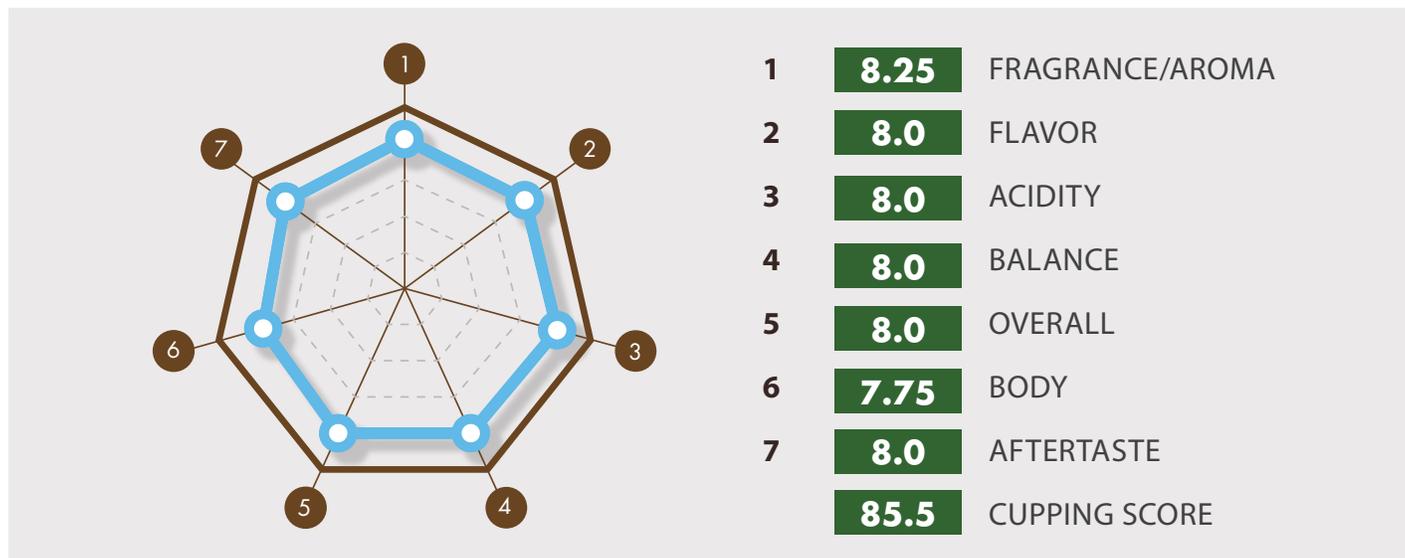


GO SAN ANTONIO

FLAVOR	Raisin, fig, honey, molasses, grape, and cherry
BODY	Balanced
AROMA	Profiles arriving with harvest
ACIDITY	Balanced

Naturally Fermented and Sun Dried

Coffee is hand picked in San Antonio, and only the ripest cherries are selected. The coffee is then depulped, naturally fermented, washed and sun dried, before being sorted and packed for export.



QUALITY: Fancy Strictly Hard Bean

PRODUCER: Carefully selected farms from the San Antonio community

VARIETY: Bourbon, Caturra, Pache

PROCESSING: Fully washed, naturally fermented, sun dried

ALTITUDE: 1,500 to 1,800 meters ASL

PACKING: 65 lb box