

Guatemala San Vicente Pacaya

About San Vicente Pacaya

The Pacaya volcano is located in the southern edge of a sizable volcanic caldera which contains the Amatitlán Lake. This fire giant is the largest post-caldera volcano and has been one of Central America's most active volcanoes over the last 500 years.

San Vicente Pacaya's coffee growing areas start at altitudes of 1500 masl. Due to its topography there are several micro-climates in San Vicente. Adequate rain, soil, and humidity provide optimal growing conditions and an excellent opportunity for coffee beans to develop complex, chocolate notes.

About the Farmers

Numerous small producers contributed to our San Vicente Pacaya. Two main contributors were:

The Perea Family

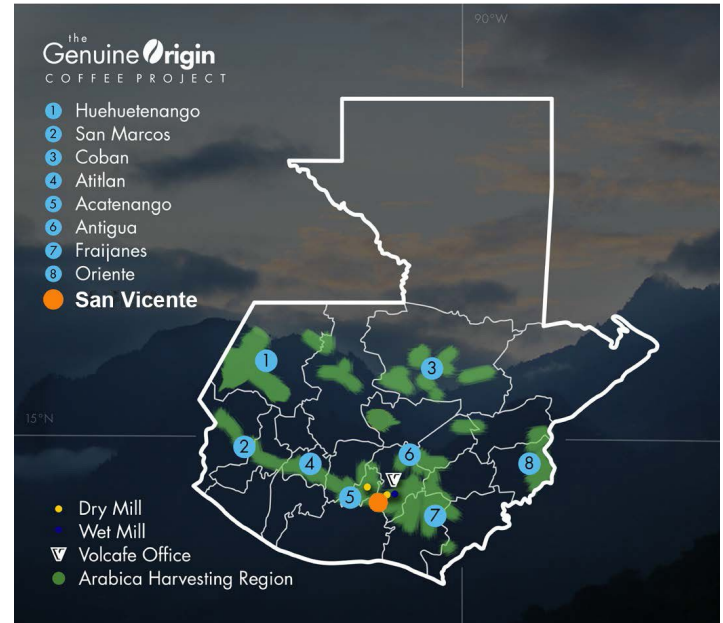
Jorge Perea is a third generation coffee producer who manages his family farm with his father. When visiting his farm one can hear the rumbling noise of bees' nests in the distance. In between the coffee crops delicious apricot trees produce sweet treats..

The Ramirez Family

The Ramirez Farm was been owned by Don Francisco Ramirez Escobar "Don Chicón", an old time coffee farmer from San Vicente. Due to his age, Don Chicon recently asked his nephew Alfonso "Ponchito" to help out on the farm. In 2014 Ponchito decided to build a mill, which has become quite successful.

Coffee Specification

Region:	San Vicente Pacaya
Altitude:	1.600 - 1.800 meters ASL
Producers:	Perea Family, Ramirez Family
Community/mill:	San Vicente Pacaya
Varieties:	Catuai, Pache San Ramon, Bourbon
Processing:	Washed
Harvest:	January-February 2018
Moisture:	10.9%



Coffee Descriptors

FLAVOR	Dark chocolate, brown sugar, dried cherry
BODY	Heavy
ACIDITY	Medium

Sensorial Analysis

FRAGRANCE/AROMA	7.75
FLAVOR	7.75
AFTERTASTE	7.50
ACIDITY	7.50
BODY	7.75
BALANCE	7.75
UNIFORMITY	10.00
CLEAN CUP	10.00
SWEETNESS	10.00
OVERALL	7.75