

GUATEMALA



The unique characteristics of the Antigua coffees derive from the high pumice content of the soil; which comes from the eruptions of three big volcanos.

Antigua

Guatemala Antigua is a special type of coffee cultivated in one of the country's most premier coffee-growing regions with high-quality local Arabica, renowned for producing exceptional coffee beans.

The journey of this specific Guatemala Antigua begins at the carefully selected micro-lots tended to by local farms in the area of Antigua that have been farming for generations. The lots are chosen specifically for their uniqueness and high quality to ensure that the coffee is of excellent standard and taste. The landscape's high elevations, sunny days, and cool nights provide the ideal conditions for developing this coffee's vibrant and refined flavour. The volcanic land contributes mineral-rich soil, while the presence of unique pumice enhances moisture retention, balancing the lower rainfall typical of the area. The pumice itself is what makes this coffee unique as the landscape creates an environment of superior growing quality that you won't find anywhere else within these areas.

The coffee first starts its journey from the Micro-lots through to the Santa Bárbara Mill in Alotenango, just 15 kilometres from the heart of the central Antigua City. This centralised location ensures that freshly harvested coffee cherries are collected daily to maintain quality and retain their freshness. After harvesting, the coffee undergoes a meticulous wet-processing method. It is first sun-dried on patios to naturally draw out moisture before being finished in mechanical dryers for precision and consistency.

Once dried to perfection, the beans are transported to the Ixchel Mill near Guatemala's capital, where they rest in parchment, patiently awaiting export. This careful process preserves the coffee's exceptional characteristics, ensuring every cup delivers a taste of Antigua's heritage and dedication to quality. As its unique landscape offers growing conditions that ensure a cup with an excellent taste.

This Antigua coffee offers a beautifully complex profile that unfolds with every sip. Delicate hints of white chocolate and floral aromatics provide a soft, elegant introduction. Rich notes of toffee bring warmth and sweetness, while the deep, juicy flavour of blackberry adds a bold, fruity depth.

A balanced cup with layers that reveal themselves with every taste.



LOCATION

Antigua



ALTITUDE

1500-1700masl



SPECIES

Arabica



VARIETAL/S

Bourbon,
Caturra



PROCESS

Fully Washed,
Sun-dried



TASTE NOTES

White choc
Floral, Toffee
Black berry
COMPLEX



STRENGTH

2.5 / 5

