



NAME:

Guatemala SHB San Pedro La Laguna

REGION:

Atitlan

ALTITUDE:

1500-1900m a.s.l.

SCREEN:

16up

SCA POINTS:

85.5

VARIETY:

Typica, Bourbon, Caturra, Catuai

PROCESS:

Washed

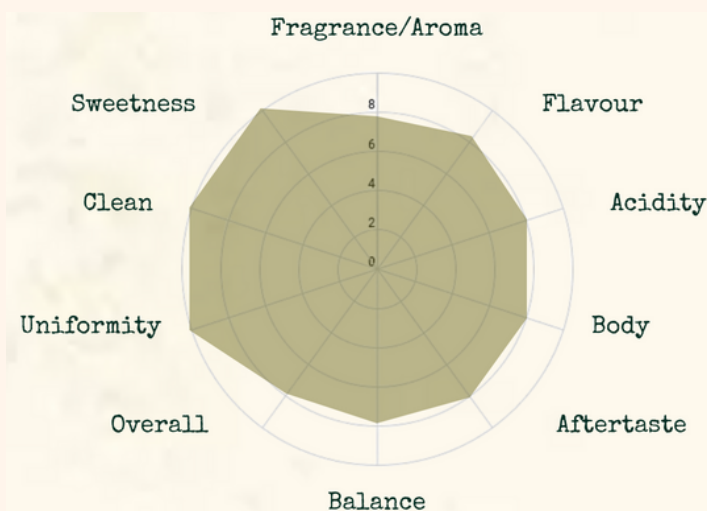
CUPPING NOTES:

Green Apple

Berries

Jasmine

CUPPING NOTES



The coffee boasts a silky and round mouthfeel, accompanied by crisp acidity and vibrant flavors. Notes of green apple, berries, grapes and jasmine dance on the palate, offering a complex and well-balanced taste with a lingering aftertaste reminiscent of sweet almonds.



Nestled amidst Guatemala's breathtaking landscapes, the Atitlan region captivates with its natural beauty and rich biodiversity. Renowned for its stunning scenery and pristine surroundings, Atitlan provides an idyllic setting for coffee production. Situated at varying altitudes ranging from 1,500 meters to 1,700 meters above sea level, the region's coffee plantations benefit from the diverse ecosystems and the serene waters of Lake Atitlan.

Atitlan's plantations are nurtured amidst a tapestry of natural ecosystems, including lush forests, fertile soils, and vibrant flora. The region's unique microclimate, influenced by its proximity to the lake and the surrounding mountains, create optimal conditions for coffee cultivation. With temperatures averaging between 20°C and 23°C, and the harvest season spanning from December to March, Atitlan offers a harmonious environment for the development of exceptional coffee beans.

Helping you make the best out of the beans!