

San Pedro La Laguna (GrainPro)



Throughout the harvest, many lots from San Pedro, Atitlan, were cupped and classified according to their quality and profile. The best lots were selected to form this offering, which is the best expression of what this region can offer. The coffees here develop clean sweetness and sparkling acidity due to the combination of rich volcanic soil, good elevation, an average rainfall of about 2,000mm, and a relatively cool average temperature. Atitlan's soil is rich with organic matter; about 90% of coffee in Atitlan is cultivated along volcanic slopes that surround Lake Atitlan. Daily winds stir the cold lake waters, influencing variations in the microclimates of the region.

For more information on coffee production in Guatemala, visit our [Guatemala origin page](#).

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Origin	Guatemala
Region	San Pedro, Atitlan
Farm	Various smallholder farmers
Variety	Typica, Bourbon, Caturra, Catuai
Altitude	1500–1600 masl
Proc. Method	Fully Washed and Sun Dried



Location Map

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