

Antigua - Buena Vista #2 (GrainPro)



Antigua Guatemala is a valley surrounded by three volcanoes: Agua, Fuego, and Acatenago. The Fuego Volcano is still active, and every once in a while it erupts, adding a fresh dusting mineral rich ash to Antigua soil. This ash helps to retain the soil moisture and contributes to the coffee development.

Buena Vista Farm is managed by Luis Pedro Zelaya Aguirre and Luis Pedro Zelaya Zamora. Their quality standards to produce coffee are high, and they are focused not only in producing specialty coffee, but also to conserve the environment. The agronomic management of the farm includes the management of vegetal nutrition, and prevention and control of diseases, and a strict control of shade.

Coffee is divided and process by lots. The lots are divided according to the variety, altitude, and day of picking. The mill is done at Buena Vista where it is depulped, fermented, washed, and dried. The drying process is done in patios or under the greenhouse.

Parchment coffee is stored at their warehouse, awaiting dry-mill process; the parchment is then removed and the green coffee is sorted with the color-meter machine.

ID# 8074

Origin	Guatemala
Region	Antigua, Sacatepequez
Farm	Buena Vista
Variety	Bourbon, Catuai, Caturra, Villa Sarchi
Altitude	1800 masl
Proc. Method	Fully Washed



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

Location Map

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