

Antigua Guatemala is a valley surrounded by three volcanoes: Agua, Fuego and Acatenago. The Fuego Volcano is still active and over 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 focus not only in producing specialty coffee but also to contribute with the environment. The agronomic management of the farm includes the management of crocheting, vegetal nutrition and prevention and control of plagues, sicknesses and a strict control of shade.

Coffee is divided and process by lots. The lots are divided according to the varietal, 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.

The parchment coffee is stored at their warehouse waiting for the dry mill process. The parchment is removed and the green coffee is sorted with the colorimeter machine.

Location Map

ID# 6521

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