

# Cerro De Oro (GrainPro) (Europe)



Members from the indigenous Tz'utujil & Kaqchikel groups produce the coffee processed at Cerro de Oro. They are located in Santiago, Atitlan.

The milling process is done carefully in order to achieve the best quality. The fermentation process is done in 12 hours and the drying is done in patios.

Harvest season is November through March.

## The Region

Atitlan's soil is rich with organic matter; 90% of coffee in Atitlan is cultivated along volcanic slopes that surround Lake Atitlan. Dailywinds stir the cold lake waters influencing variations for the micro-climates of the region.

ID# 6124

Origin	Guatemala
Region	Santiago Atitlan
Farm	Small Producers
Variety	Bourbon, Caturra & Typica
Altitude	1500-1650masl
Proc. Method	Washed



## Location Map

## Gallery

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