

Natural Atitlan (GrainPro)



Atitlan is a magical place: Small towns surround Lake Atitlan, and American, European, and Israeli expats have moved there and opened bars and restaurants in the lively area. Many indigenous Mayan populations also live in the region, and many of them still wear traditional dress, which makes for a colorful and interesting contrast with the newcomers.

Lake Atitlan is a volcanic crater lake, and the deepest in Central America, though the volcano hasn't been active for millions of years. The volcanic soil, however, is perfect for growing high-quality coffee, and we have been able to select from among the best of the best. Throughout the harvest, many lots from Atitlan were cupped and classified according to their quality and profile.

The best lots were selected to form a pair of microlots which are the best expressions of what this region offers. This coffee is the result of great soil, high average annual rainfall, and a mild microclimate influenced by the daily winds blowing across the cool lake waters.

ID# 7620

Origin	Guatemala
Region	Santiago, Atitlan
Farm	Smallholders
Variety	Bourbon, Caturra, Typica
Altitude	1500-1600 masl
Proc. Method	Natural

Gallery Natural Atitlan (GrainPro)

