

# San Pedro La Laguna (GrainPro)



This coffee is produced by Small holders in the mountains above the town San Juan La Laguna, on the southwest of shores of Lake Atitlan. While coffee is grown all through the region the majority of production is centralized around three volcanic mountains that overlook the lake. They receive a very consistent annual rainfall and have a very steady annual climate.

The local tribe, known as Tz'utujil (pronounced *dz-oot-oo-h-??-l*), represent 60,000 people in the area, many who now produce coffee for a living. The average size of the small holders farm is about a half acre, and usually a lower planting density due to dense forest and inter-cropping. Throughout the harvest many lots from San Pedro, Atitlan were cupped and classified according to their cup quality and profile. The best lots were selected to form this microlot which is the best expression of what this region can offer.

**Average Rainfall:** 2000 mm

**Average Temperature:** 68 - 73 F

**Humidity:** 75 - 85%

ID# 7036

Origin	Guatemala
Region	San Pedro, Atitlan
Farm	Various Small-Holding Producers
Variety	Typica, Bourbon, Caturra, Catuai
Altitude	1500-1600 masl
Proc. Method	Fully washed and sun dried



**Soil:** Volcanic

Atitlan's soil is rich with organic matter with around 90% of coffee in Atitlan cultivated on the volcanic slopes that surround Lake Atitlan. Daily winds stir the cold lake waters influencing subtle variations in the micro-climate of the region. The region has warm days followed by much cooler nights meaning slower maturation of coffee. moisture in the evening air means most coffee drying is covered or collected to ensure mildew and mold doesn't ruin a harvest

## Location Map

## Gallery San Pedro La Laguna (GrainPro)

