



LIST + BEISLER

GUATEMALA

ANTIGUA FINCA SAN SEBASTIAN

Premium
Coffee
Culture

since 1901



Guatemala

Region

Antigua, San Miguel Dueñas,
Sacatepequez

Producer

Finca San Sebastian

Altitude

1,500 - 1,700 masl.

Variety

Bourbon, Caturra, Viasarchi,
Villalobos, Pacamara

Harvest Period

Dec – Apr

Classification

SHB EP

Processing

Fully Washed

GUATEMALA GENUINE ANTIGUA FINCA SAN SEBASTIAN

Guatemala is a fascinating country with rich indigenous culture and stunning natural habitats. The most striking features of its landscape are the 37 volcanos, several of them still being active. These volcanos are not only attractive for travelers to discover but make up the distinct characters to be found in Guatemalan coffees. Antigua is one of the oldest coffee growing regions in Guatemala and famous for the production of one of the best coffees of the world. Three volcanos named Agua, Acatenango and Fuego surround the beautiful valley. They are not only providing an unique panorama but also ensure the most nutritious (volcano-) soil which has a great impact on the cup profile.

Within the Antigua, in the municipality San Miguel, you find the beautiful farm San Sebastian at approx. 1,500 – 1,700 masl., classifying this coffee for strictly hard bean (SHB) grade. Due to the high elevation, these beans grow slower than usual. As a result, they develop a higher density, i.e. building a very hard core. This is fostered through intense sun exposure during the day, while cold and moist winds cool down the area at night.

Founded in 1890 by Don Arturo Falla Cofiño, the 2,250 ha finca is still operated by the family member Estuardo Falla Castillo today. Around 1,100 ha are kept uncultivated as a natural reserve where pumas, panthers and armadillos can be seen. Besides the production of coffee the finca is also dedicated to macadamia nuts, dairy and honey. On the premises of the farm a primary and secondary school has been built in order to give farm-workers children an easy access to education.

Sweet • Smooth Dark Chocolate
Floral and Fruity • Grapefruit Acidity