



# Guatemala Atitlan Regional

lemon lime - chocolate - tropical fruit

LATIN AMERICA



Producer: Small Holders



Region: Atitlan, Guatemala



Cultivar: Bourbon, Caturra, Catuai



Processing: Fully Washed



Elevation: 1300 - 1800 MASL



Harvest: Dec - March



Lake Atitlan and Volcanos



Atitlan, Guatemala



We are proud to present our regional Guatemala coffees. We source these coffees with care to preserve the unique flavor characteristics of each unique growing region in Guatemala.

Atitlan is derived from the native Nahuatl language, “atl” for water, and “titlan” for between; meaning “between the waters”. The Atitlan coffee region is primarily cultivated on the south side of the lake on the slopes of the Atitlan, San Pedro and Toliman Volcanos. This location is influenced by Pacific weather patterns creating good precipitation thorough the year.

The areas high elevation help protect its coffees from pest and diseases. Traditionally many of the growers in the area practice organic cultivation methods relying heavily on composted organic material instead of synthetic fertilizers.

Recognized for clean crisp coffees with good body, our Atitlan exhibits flavors of lemon-lime, orange, good balance deep chocolate, and hints of tropical fruit.