

LAS FALDAS ACATENANGO

REGIONAL BIO

The Las Faldas Acatenango regional blend comes from smallholder coffee farmers and the Pérez family farms located around the village of Quisaché in the coffee producing region of Acatenango. The village is located on the slope of the Acatenango volcano sitting above the town of Acatenango. From here one can see all the way to the Volcanoes of Lake Atitlán, almost 100 kilometers away. This village has become the collection site of the coffees produced in this micro region delivered daily to Beneficio La Esperanza to be processed and sampled in the LVC lab.

For the past hundred years, the Pérez family has held a strong farming presence among the Acatenango region. In 1892, Maximiliano Pérez Rosales, bought 1,472 hectares of farmland in the area. At that time around 1,000 indigenous Kaqchikel Mayans migrated from San Martin and Comalapa to work the farm. This began, essentially, a new community within a coffee farm. Over time, the land was divided into separate farms given to family members or sold to locals. This once massive farm estate is now made up of 300 small producers as well as the Pérez family farms. Another important farm contributing to this regional blend is Finca Watasha, located a few miles past the village of Quisaché.

The constant eruptions from Volcán de Fuego coat the farms in nutrient rich ash, enabling farmers of the region to cultivate exceptional coffees with little need for chemical fertilizers. The warm pacific winds that influence the climate of this region also protect the crops from damaging frost and lend to a temperate climate. Coffee has been cultivated in this region for the past 100 years between 1,300 and 2,000 meters among steep volcanic terrains, rolling hills, mountains and valleys. The coffee is planted under dense shading in sandy, coarse volcanic soils rich with nutrients. The main varieties produced in this region are Bourbon, Caturra and Catuaí, along with new rust resistant varieties in order to combat the rust plague in this humid microclimate.



The view of the town Acatenango From here one can see all the way to the volcanoes of Lake Atitlán.

LVC INVOLVEMENT

Los Volcanes coffee has been working with 6 estates and 40 small producing farms from the Quisaché region of Acatenango to create a unique blend of Guatemalan coffee varieties for 5 years. The 46 farmers of this blend combine their daily harvest at the collection site located in the small pueblo of Quisaché to be transported to Beneficio La Esperanza in Antigua. From there the blend is processed through a full washed fermentation process and patio dried to parchment. We are able to represent the regional characteristics while building lots unique to Los Volcanes through LVC's processing standards and the lab's ability to perform quality control and assessment.

The LVC lab, led by Carolina Franco, cups and evaluates the daily lots sent from Quisaché. Through this process, the lab assigns profiles to the coffees in order to build traceable exportable lots with clearly defined levels of quality. Along with assessing and assigning a cup profile and quality score, the LVC lab sends feedback to the producer. Through analyzing the sample lot, the lab is able to identify the exact point of the cultivation, harvesting, processing or drying that can be changed to improve the cup quality. This feedback helps the producer improve their farming practices and processing techniques to be applied to this season's harvest and many harvests to come. This feedback is designed to help producers improve the quality, market and financial value of their harvest.

Los Volcanes holds workshops with groups of farmers from the region regarding appropriate harvesting techniques, renovation techniques as well as general technical assistance. In the workshops LVC explains the importance of harvesting quality cherry at the exact moment of perfect maturation. With the emergence of the Specialty Coffee Market we are able to offer higher prices in exchange for high quality mature cherry. Our agronomist, Luis Barrios, analyzes and creates a diagnostic of the farm that translates as a score for the agronomical health of the farm. He analyzes the varieties, density of the plants, shade use, renovation methods, soil management and conservation as well as administrative techniques to identify where LVC can offer farm level support. Through the hard work of the farmers and harvesters that contribute to our regional blends, high quality cherries they provide combine to produce a delicious regional blend that is exported internationally.

Along with these different aspects of support, we aim to document and share the work we do at farm and community level as well as educational projects conducted at La Esperanza with our clients. The personal stories of our producers as well as farm information and technical information are transparent to our clients. With this information we hope to provide insight into the world of coffee in Guatemala and raise social awareness in regards to the importance of the people behind every cup of coffee.

Through building lasting sustainable relationships with both producers and roasters, we aim to offer high quality, specialty traceable coffee year after year. Through our work we hope to bring people together and enable the world to enjoy delicious coffees while continuing to sustainably support this important agricultural economy in Guatemala.



A relatively new lot from one of the Perez estates that contributes to the Las Faldas Acatenango regional blend.

Las Faldas Acatenango

Technical Information

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COUNTRY

Guatemala

REGION

Acatenango

GEOGRAPHY AND CLIMATE		DESCRIPTION	PRODUCTION DETAILS	
DEPARTMENT	Chimaltenango		ORGANIZATION TYPE	Regional Blend
MUNICIPALITY	Acatenango		FARMS	6 Estates 40 Smallholder Farmers
ALTITUDE	1533 meters		HARVEST START	November
FARM SIZE AVERAGE	40 Hectares per Farm		HARVEST END	February
TOTAL AREA	300 Hectares		AGRICULTURE TYPE	Conventional
TOPOGRAPHY	Semi Incline		SHADE TYPES	Ingas - Gravileas
SOIL	Sandy - Clay - Loam - Volcanic		MAIN CULTIVARS	Bourbon - Catuai Sarchimor
AVERAGE TEMP	68 F		OTHER CROPS	N/A
AVERAGE HUMIDITY	60%		PROCESSING	Washed
PRECIPITATION	900-1200 mm		DRYING	Patio