



## Javier Cabrera

Finca San Isidro Chacaya



## Finca San Isidro Chacaya Atitlan Estate

Finca San Isidro Chacaya is a family-owned business that has produced amazing coffees for over 100 years. Javier Cabrera is a 4th generation coffee producer.

The farm has an area of 180 hectares, of which 46 are planted with coffee, and the rest is an outstanding natural reserve. Mountains and volcanos surround San Isidro Chacayá; its altitude ranges between 1,550, bordering the lake to 2,100 masl in the mountain.

The farm's production ranges around 800 - 1,500 bags of 60 kg. Quality is their most valuable asset, positively influenced by the altitude, volcanic soils, different micro-climates, and good agricultural practices. The proximity to the lake, volcanoes, and mountains are important factors determining micro-climates. The coffee is traditionally processed on the farm: handpicked, de-pulped, naturally fermented, washed, and sun/shade dried.

The coffee is then milled in a state-of-the-art dry mill, ensuring consistent high quality. The process takes up to 30 days, with the drying stage lasting up to 21 days. This meticulous process preserves the integrity of the coffee beans, prolonging their shelf life and enhancing their flavor profile.

The farm embraces a zero-waste policy throughout the production cycle. They compost pulp and wastewater with worms to produce organic fertilizer, reducing their reliance on chemicals by 40%. There's no use of herbicides, insecticides, or pesticides, ensuring the coffee trees' health and vigor while minimizing the environmental impact.

Their commitment to sustainability extends beyond farming practices. San Isidro Chacaya provides a habitat for various wildlife species, including over 12 species of bees, which play a vital role in pollination and enhance biodiversity in the area. The farm is also home to various bird species, deer, hogs, monkeys, and insects, contributing to the region's ecological balance.

"We are proud to operate a sustainable farm that supports not only the growth of premium coffee but also the health and well-being of the local ecosystem."



### NOTES

Juicy, round and full, good acidity, clean and complex



### REGION

Atitlan



### PROCESS

Washed



### VARIETY

Typica, Caturra



### ALTITUDE:

1550-2100 masl