

Guatemala Coffee



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Genuine Antigua Entre Volcanes SHB ML

Entre Volcanes is a small producer program developed by the San Miguel Mill in Antigua, Guatemala. This program includes around 500 small producers to this day.

San Miguel provides technical assistance, farm visits, and financing to the producers in the program year-round, making it a team effort to grow the best cherries that will later be delivered to San Miguel Mill for processing. The Entre Volcanes program has been a favorite of many companies focusing on quality and consistency. The Entre Volcanes program also supports its producers with seedlings, medical and dental clinic services, and other benefits.

What makes Entre Volcanes special is the quality and consistency delivered through a natural, sustainable program that positively impacts nearby communities.

Antigua is famous for its coffees, one of the oldest names for Guatemalan beans. It is characterized by rich volcanic soil, warm days, cool nights, and high altitudes surrounded by three volcanoes (Agua, Acatenango, and Fuego, the last one still active), all providing great environments for dense beans to grow. Temperatures range from 17 to 22 degrees Celsius, and rainfall ranges from 32 to 48 inches.



NOTES: Very bright, lemony, grapefruit, cocoa, jasmine, orange blossom, juicy and dynamic



REGION: Antigua



PROCESS: Washed



VARIETY: Bourbon, Caturra



ALTITUDE: 1500-1700 masl

