

ANTIGUA FINCA FILADELFIA WASHED

GUATEMALA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Antigua, Guatemala

PRODUCER

Finca Filadelfia

PROCESSING

Washed, Fully Sundried

HARVEST SCHEDULE

January-March

VARIETY

Caturra, Bourbon,
Catuai

ALTITUDE (MASL)

1600

Coffee Background

Antigua, one of Guatemala's most famous departments, is one of UNESCO's "Cultural Heritage of Humanity" destinations. The land is characterized by rich volcanic soil from the three nearby volcanoes, low humidity, ample sunlight, and cool nights. Temperatures range from 64-72°F, and although the region experiences less rainfall, the moisture-retaining volcanic pumice in the soil keeps vegetation irrigated.

This single-farm Guatemalan green coffee comes from Finca Filadelfia, located 150km north of the neo-Gothic church of San Felipe de Jesús, a distinct landmark in Antigua. The estate spans 435 hectares, of which 242 grow coffee of diverse varieties, including Bourbon, Caturra, Catuai, Villa Sarchi, Obata, Pacamara, Geisha, Laurina, Castillo, Tabi, and more. During the harvest season, which runs from November to April, the estate employs up to 275 workers to cover the expansive farmland.

This lot from Finca Filadelfia is a blend of Bourbon, Caturra, and Catuai coffee varieties. They come together to create a round, chocolaty, nutty profile accented with hints of citrus.

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