



SAN LORENZO



UNDERSTANDING THE COMPLEXITY OF COFFEE farming is important in understanding the quality achieved at San Lorenzo Estate in the Cobán region of Guatemala. The star players that make this coffee stand out are Luis “Wicho” Valdés III and the amazing talent of Carolina Franco with Los Volcanes.

San Lorenzo is a massive 80-hectare farm, representing 198 acres of coffee. The work that occurs before and after harvest is immense. Wicho’s staff of nine managers and 50 farmers work year-round to prune shade trees, terrace the land to prevent topsoil erosion, and sample foliage on a total area of 420 acres. This is a lot to manage to say the very least. Cobán is also a humid climate with constant rainfall, which increases the difficulty of processing and maintaining quality. Wicho’s team is attentive to this cloud-blanketed forest farm, using multiple approaches to dry the coffee.

To assist with production quality, Los Volcanes provides real time feedback to all the farmers supported by their wet mill and quality lab. Cupping is led by world champion cupper Carolina Franco, who is also cataloguing the nuances of the multiple harvests that arrive from the farm in order to build lots that are unique to Cobán.

Specialty coffee is necessarily a highly collaborative commodity. We are fascinated by the detail and hard work necessary to serve a cup in our coffee bars. This is why we love the people we work with and sharing this experience with you — because it is special when all things align.

OCTOBER 2020



SAN LORENZO



COUNTRY:	Guatemala
REGION:	Alta Verapaz, San Cristobol, Cobán
ALTITUDE:	1400 — 1500 MASL
PROCESS:	Washed
HARVEST:	Nov. 2019 — April 2020
VARIETIES:	Caturra, Catuai, Bourbon, Sarchimor, Obata Tupi
SOURCING PARTNERS:	Los Volcanes (Mill & Exporter) Royal Coffee (Importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2.25
WE TASTE:	caramelized sugar, apple, brown sugar, cooked citrus, butterscotch

