

FEBRUARY 2023



## EL POTRERO



**EL POTRERO IS FARMED AND PRODUCED IN** Guatemala by our friends at Los Volcanes. The farm is nestled in the foothills of Volcán de Fuego, a volcano which makes the soil fertile and full of nutrients for the coffee plants.

Our partners at Los Volcanes utilize their compost program to amplify the benefits of the soil's unique conditions. They use milled coffee parchment and byproducts that come off of the cherries during the pulping process to create a soil compost and compost tea, which can be sprayed onto the plants. Los Volcanes applied more than 1,000 metric tons of prescriptive compost to this lot in 2021. The plants at El Potrero receive shade from pine trees, which is uncommon for a coffee farm. As the pine trees drop their needles, they trap the organic matter and moisture within the compost and reactivate the microorganisms. This process helps promote the coffee's growth. Los Volcanes then processes the coffee at their wet mill before drying it on patios.

While this particular farm has grown coffee for many years, it was not being managed before Los Volcanes stepped in. The farm's owner agreed to lease the land to Los Volcanes and allowed them to manage the property as they wished. Thanks to their efforts, both the farm and its most recent harvest won awards from Anacafe, an organization governing coffees in Guatemala, for being among the Top 10 regional and national coffees. With a rich sweetness and subtle brightness, this coffee delivers hints of apple taffy, sugar cookie, and nougat.



**PHOTOS:** Cher Denny

**ABOVE:** El Potrero coffee plants receive nutrients from Volcán de Fuego, the nearby volcano.

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<b>COUNTRY:</b>	Guatemala
<b>PRODUCER:</b>	Los Volcanes
<b>REGION:</b>	Antigua
<b>ALTITUDE:</b>	1350 - 1450 MASL
<b>PROCESS:</b>	Washed
<b>HARVEST:</b>	January - March 2023
<b>VARIETIES:</b>	Catuai, Sarchimor, Caturra
<b>SOURCING PARTNERS:</b>	Los Volcanes (producer, mill, & exporter) Falcon (importer)

## SUGGESTED PARAMETERS

**DRIP RATIO:** 1: 16

**ESPRESSO RATIO:** 1: 2

**WE TASTE:** apple taffy, sugar cookie, nougat, molasses, chocolate cream

**BODY** ● ●  
**SWEET** ● ● ●  
**BRIGHT** ● ●



**ABOVE:** The pine needles trap moisture and reactivate the microorganisms within the compost, enriching the soil and promoting the coffee plants' growth.