

NOVEMBER 2024



TRES VOLCANES



TRES VOLCANES CONSISTS OF COFFEES FROM three farms operated by our longtime sourcing partner Los Volcanes: El Potrero, La Esperanza, and Finca Patzibir.

Finca El Potrero is a 27 hectare farm in the mountainous town of Alotenango. Pine and other native trees shade the 12 hectares cultivated with coffee plants. Finca Patzibir spans 56 hectares of mountainous terrain in San Lucas Tolimán. It rests between the lowlands and highlands of the Atitlán region, giving it a unique microclimate of high humidity. Finca Esperanza comprises a flat 6 hectares nestled in a valley in Antigua. Los Volcanes has managed it since 2014, producing excellent coffees while experimenting with sustainable growing practices.

We are proud to work with Los Volcanes in a mutually beneficial partnership. Blueprint's collaboration with them focuses on soil health: implementing a sustainable composting program. Farm workers mix the compost from organic materials including leaves from the farm, coffee pulp and parchment from processing, and wood chips. The mixture is carefully calibrated to create the perfect nutrient balance for healthy soil. Falling foliage from shade trees on the farm helps retain moisture and nutrients in the soil.

Farmers mix the compost into the soil, and they also apply it directly to coffee plants using both drench and foliar methods throughout the seasons. On a precise schedule to ensure freshness and quality, trucks arrive from the mill filled with pulp for composting and leave the farms with freshly harvested cherries. This sustainable composting program reduces waste and supports soil health. Los Volcanes holds workshops at Finca Esperanza to spread the lessons of composting to coffee producers throughout the country.

Tres Volcanes represents a loop of mutually beneficial relationships. Expect a sweet, full-bodied cup with notes of toasted graham cracker, fig, dark chocolate, and almond butter.

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COUNTRY: Guatemala

PRODUCER: Los Volcanes

REGION: Antigua, Lake Atitlan,
Alotenango

ALTITUDE: 1550 - 1650 MASL

PROCESS: Washed

HARVEST: Jan. - March 2024

VARIETIES: Bourbon, Caturra, Catuai,
Anacafe 14, Villa Sarchi

SOURCING PARTNERS: Los Volcanes (producer, mill &
exporter)
Falcon (importer)

SUGGESTED PARAMETERS

DRIP RATIO: 1 : 16.5

ESPRESSO RATIO: 1 : 2

WE TASTE: toasted graham cracker,
fig, dark chocolate,
almond butter

BODY ● ● ●
SWEET ● ●
BRIGHT ●

OPPOSITE: (L) Compost worms working hard at Finca Esperanza. (R) LVC Farm Manager Loyren Orozco with a load of compost.

ABOVE: Touring Finca Patzibir.