



ABOUT THIS COFFEE

"Our farm is rich in volcanic soil part way up the Atitlán Volcano, rising above Lake Atitlán, where the south wind almost daily brings a moist cloud covering, providing natural afternoon shade to the coffee trees."

Finca Pampojilá was founded and formally registered at the end of the 19th century. For over 150 years, the farm has been in coffee production in the beautiful mountains south – side of Lake Atitlán, and for many decades it's been well – known for high quality coffees. In 2012, The Alex Herrera family acquired the finca and renovated it after flooding from tropical storm Agatha. Through the planting of better varieties of Arabica coffee, they saw production, quality, and plant health improve rapidly.

At Finca Pampojilá, regenerative agriculture is at the core of the production model, aiming to restore and enhance agricultural ecosystems while producing high-quality coffee. Practices include crop diversification to strengthen soil resilience and biodiversity, leaving weeds as natural cover crops, and growing coffee under shade to mimic forest conditions and protect against soil erosion.

Farm	Pampojila
Producer	Alex Herrera
Species	Arabica
Varieties	Caturra rouge
Process	Washed
Drying	14 days patios
Altitude	1500 - 1700
Harvest	December - April
Type of harvest	Manual

