



PAMPOJILA



Guatemala • Atitlan • San Lucas Toliman

CATURRA ROUGE

WASHED



PAMPOJILA

"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.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

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