GUATEMALA — LOS MANANTIALES—

Guatemala • Fraijanes • Mataquescuintla / Jalapa



ABOUT THIS COFFEE

Who he is: Second-generation producer based in Jutiapa, Guatemala, at 1,900 masl. Ronald took over the farm founded by his father Armando Adolfo Pivaral in 1997 and has developed it into a specialty operation committed to producing complex and exotic coffee profiles through a wide range of processing methods.

Brief history: Los Manantiales has been producing specialty coffee since 1997, when Armando Adolfo Pivaral founded the farm. Ronald, his son, now leads the operation with a clear focus on quality and experimentation — mastering everything from fully washed and natural to carbonic maceration, double fermentation, and anaerobic honey. The farm covers 32 hectares at 1,900 masl, harvested manually from January to May, selecting only ripe fruit. The region of Jutiapa is recognized for producing sweet, chocolatey, and well-balanced profiles.

Producer	**Ronald Pivaral**
Species	**Arabica**
Varieties	**Yellow Pacamara**
Process	**Natural**

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