

GUATEMALA — DAVID SOLANO — ATP —



Guatemala • Chimaltenango • San Martín Jilotepeque



ABOUT THIS COFFEE

Finca Concepción Buena Vista is located in San Martín Jilotepeque, Chimaltenango, at an altitude of approximately 1,800 meters above sea level. The Solano family has historically been committed to the Red Bourbon varietal — a decision made by the previous generation and continued by David and his brother Eddy, who currently lead the project together. David is widely recognized within the Guatemalan specialty coffee scene. After winning the Guatemalan National Barista Championship in 2018 and representing his country on the world stage, he returned to the farm with a clear vision: to prove that Guatemala could be a leader not only in traditional quality, but also in innovation and process development.

What makes David truly unique is his systematic approach to research and experimentation. With his team, he has developed an in-house laboratory where they study yeasts and cultures derived from various fruits and natural environments. Through years of testing, they have refined protocols that allow for precise fermentation control and maximal coffee expression without introducing defects.

Species	Arabica
Varieties	Red bourbon
Process	Lactic Natural

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