



Coffee trees at El Socorro - Guatemala

El Socorro

Producer Juan Diego de la Cerda

Farm El Socorro

Altitude 1750 m

Region Palencia

Harvest December - April

About El Socorro

Juan Diego de la Cerda is a third-generation coffee producer and began running El Socorro in 1999. This land was purchased earlier in 1980 into the family by Mario and Juan de la Cerda and dedicates 125 hectares out of the total 700 hectares specifically for coffee trees. El Socorro features coffee varieties of caturra, yellow caturra, bourbon, yellow bourbon, maracaturra and pacamara, with most of these varieties shade grown under trees of suquinay, avocado, palo blanco and chichicastes.

El Socorro features a river that runs through the farm that is used for irrigating the trees, and the processing mill uses re-circulated water during processing to reduce the wastage of fresh water across the farm. During the harvesting season, the farm employs around 100 local workers and provides regular employment for 40 workers throughout the year to work on processing and general farm maintenance. The coffees produced at El Socorro are able to mature in a unique way due to the ranging temperatures of 2-30° Celsius and their high altitude. There's no wonder how the coffees from the farm have been handsomely awarded in multiple Cup of Excellence competitions. Now, it's our turn to showcase these wonderful coffees.



El Socorro

Varietal: Red Bourbon

Process: Washed

Lot: 1



Processing Details

- o Cherries are picked when ripe and red and delivered to the wet mill
- o Cherries are pulped and washed thoroughly to remove mucilage using re-circulated water to limit the wastage of fresh water
- o Coffee is fermented for 18 hours
- o Beans are then sun-dried on beds for 7 days before being rested for 75-90 days
- o Moisture content is reduced to 10-12%
- o Coffee is stored in parchment until ready for export

