



Producer Adolfo Hernandez Jr presenting their drying cherries - Finca La Laguna

La Laguna

Producer	Adolfo Hernandez
Farm	La Laguna
Altitude	1600 - 1800 m
Region	Alotenango, Antigua
Harvest	November - March

About La Laguna

The picturesque and mountainous landscape of Finca La Laguna sits in Alotenango in the Antigua region of Guatemala. It is no secret that this region is known for its wonderful cup profiles that blossom fruitfully from cherries grown in rich volcanic soils. Perhaps the surrounding volcanoes have something to do with that.

Finca La Laguna has been cared for by producer Don Adolfo Hernandez since 1995 and it has always produced good quality coffees. Now, with Adolfo Hernandez Jr being more involved in the farm, they have been working towards developing honey and natural processing styles to expand and improve their offerings. The results have been amazing, and Project Origin is excited to have been introduced to this farm and these wonderful producers so that we could share their developments with our roasting partners around the world.

La Laguna

Varietal: Caturra

Process: Anaerobic Natural



Processing Details

- o Cherries are harvested when red and ripe
- o Whole cherries are placed in tanks under shade-controlled temperatures that do not exceed 35°C
- o Cherries are left to ferment for 5 days
- o Once fermentation is complete, cherries are removed from tanks and laid on African drying beds to dry for 15 days
- o Moisture content is reduced to 10-12%
- o Coffee is stored in dried cherry pod until milling for export