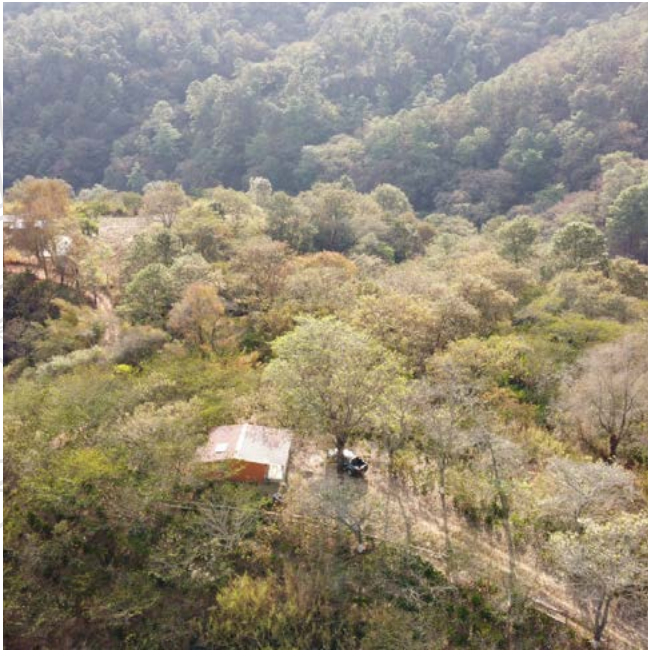




View surrounding San Jorge - Guatemala



Finca San Jorge

Producer	Jorge Estuardo Arriola Serrano
Farm	San Jorge
Altitude	1550 - 1575 m
Region	Caserío el limón, Aldea el Carrizal, Municipio de San Raymundo,
Harvest	December - March

About San Jorge

Finca San Jorge is a second-generation family coffee farm established in 1987 by Jorge Mario Arriola Duque. His son, Jorge Estuardo Arriola Serrano, took over management in 2012, continuing the family's work in coffee production. Located in Caserío El Limón, Aldea El Carrizal, in the municipality of San Raymundo, Guatemala, the farm has 18 hectares planted with Caturra and Catuai.

Coffee grows beneath a canopy of native trees, including inga, guava and cedar. Finca San Jorge is working towards more sustainable farming practices, making use of natural resources including the region's annual rainfall of approximately 1,400 mm and solar energy. The farm also uses lombricompost, a natural fertiliser produced through earthworm composting, to support soil health. Five people work on the farm outside harvest, with the team expanding to 25 during the December to March harvest.

San Jorge operates its own wet mill, producing washed, honey and natural coffees. Depending on the process, drying takes between 12 and 30 days, followed by a month of resting before the coffee is prepared for export. These processing facilities allow the family to manage several stages of production directly at the farm.



*Downloadable
gallery link*



San Jorge

Varietal: Caturra catuai

Process: Washed

Tasting notes: bright, white nectarine, green apple, lime, green tea, caramel, juicy, peach



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
- o Beans are then sun-dried on beds for 12-16 days before being rested for 1 month
- o Moisture content is reduced to 10-12%
- o Coffee is stored in parchment until ready for export