





## **PUERTA VERDE - “La puerta al mejor café de Antigua”**

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Funding Member of APCA – “Genuine Antigua Coffee Producers Association”

### **Genuine Antigua - Estate Coffee – Antigua, Guatemala**

It all began towards the end of the 19th century when our family embarked in exploring the fascinating world of coffee farming and bringing into being an exotic concoction incipiently conceived in far away lands known as “Qahwa”.

Today, we feel fortunate in being part of a fourth generation of coffee growers nestled in a magical valley high up on the mountains, the valley of Panchoy, where the best coffee in the world is produced. In it, Puerta Verde, once part of a larger family plantation, is owned and operated by brothers and sisters committed to quality and a firm understanding of the importance of preserving the environment.

Puerta Verde’s name derives from a green gate that has, since the beginning of our family’s coffee adventure, jealously guarded our richest soil and the heritage to the best coffee grown in the area. Hence, our motto is: “Puerta Verde, la puerta al mejor café de Antigua” (“The Green Gate, the gate opening into the best coffee in Antigua”).

To us, quality has always been an undisputable characteristic of our coffee. Quality germinates from Antigua’s blessed, proud and knowledgeable people, its rich volcanic soil, its latitude, longitude and altitude, its crystal clear water and Mother Nature’s own microclimate, all in jovial concert with our best agricultural practices. It follows and concludes with a selection of varieties suitable to the location but with the outmost regard to engender an exceptional “taza”, keen organoleptic properties detected by smell and palate proper of a coffee connoisseur.

Our traditional shade grown coffee selfishly protects the soil from sunlight, erosion and maintains the ecological environment friendly by protecting or housing the many insects and animals prancing in its midst, including native and migratory birds. In addition, shaded coffee plantations have been conferred as being of the outmost importance as some of the world's remaining few, but stable "lungs of the world", in contrast to the ever-decreasing tropical forests.

Given that we don't own a "beneficio húmedo" or wet mill, the processing of our quality coffee can only be entrusted to millers well known to us and to our community for applying the best cultural practices. That includes, for example, eco friendly mills that instead of disposing of coffee pulp and other organic materials into rivers, process the pulp and remaining soil through vermiculture, the natural transformation of organic matter into humus through the ingestion and digestion of specially bred earthworms. In addition, these best cultural practices encompass the languid but delicate sun drying of every single coffee bean out on the "patios", mostly concrete slabs laid under the sun and caressed by mildly cool spring-like breezes.

In consequence, the aforementioned conjure up a symphony of essential and un-replaceable cultural processes and practices that strive to achieve that singular greenish blue tint distinctive of our strictly hard Antigua bean, which when toasted and prepared appropriately, manifests its deliciously poised aroma, its persevering body and a fully delectable flavor.

Come on! Enjoy our truly wonderful coffee!

### **Certifications:**

Starbucks Café Practices: Preferred Status, ID Number 11827. Evaluation Grade 86

### **Quality Prizes:**

The Exceptional Cup: Fourteenth Place.

Cup of Excellence 2009: Seventh Place.

## PICTURES



