San Miguel is a beautiful small town situated at the base of the volcano Agua, approximately 4 miles (6 km) from Antigua Guatemala. In the 16th century San Miguel was the second colonial capital of Guatemala until it was destroyed by a catastrophic mudflow from the volcano in 1541. In present times it is a typical Guatemalan town and home to many coffee farmers. Plots of coffee stretch up the slopes of the volcano, providing the perfect location for shade-grown, high altitude coffee.

There are 30 members in the San Miguel cooperative. The farmers are generally smallholders, owning an average of approximately 3 acres of land. The farmers and their families cultivate, harvest, and process the coffee with care.

**Varietals:** Bourbon, Catuai and Caturra

**Altitude:** 5,000+ ft (1,500+ m)

**Number of Members:** 30

**Region:** Antigua

**Flavor Notes:** Sweet spices, citrus, crisp, with a nice complex body.

The Antigua Guatemala Region is one of the most popular throughout the world and is loved by everyone who has ever tasted coffee from this area. It is often characterized for being outstanding in the cup. This coffee’s complexity varies and normally exhibits a floral acidity that is often spicy or chocolaty.

This valley is enclosed by three volcanoes: Agua, Fuego and Acatenango. Its climate is temperate all year with steady moisture that makes this a suitable and perfect place for coffee to be slowly nurtured. Cool nights finalize the process of stabilization allowing for no extreme climate variations between the dry and wet seasons of Guatemala.