



Coffee Meissa AFR

Origin: Guatemala
 Region: Atitlan
 District: San Lucas Tolimán

Collective Constellations	SCA Score: 81
Process: Anaerobic Natural Sleeping bag	Format: 30.00 kg Grain Pro
Species: Arabica	Profile: Fruity
Varieties: Catuara	Primary flavournote: Raspberry
Altitude: 1,480-1,800 m.a.s.l	Status: In Warehouse

A coffee from Alex Herrera

MGI SAs is the Star that gives its name to all the lots of coffee produced by Alex Herrera on his Pampojila farm in the Atitlan coffee growing region. The lots are differentiated by their different characteristics in taste, aroma and processes, each farmer receives the name of a star to name their lots, thus forming a great coffee universe.

Descriptors Wheel

Subgroup
 Nuts, Red fruits / Berries, Chocolatey, Tropical fruits, Stone fruits, and Alcohols

Aroma/Flavor
 Cocoa, Red plum, Raspberry, Blackcurrant, Passion fruit, and Rose wine



Specs sheet

Producer's name Alex Herrera	Process type Anaerobic Natural Sleeping bag
Farm Pampojila	Fermentation Anaerobic
Farm size (ha) 408.00 ha	Drying technique Sleeping bag
Type of soil Volcanico-Franco arenoso	Screen size 16/8
Picking method Manual - Selective	Colour Orangey yellow
Crop month December to March	Moisture (ISO 6673) 1150 %
Process Modern	Water activity 0.59

About the process

- Cherries received
- Sorting by ripeness
- Anaerobic fermentation in chary
- Outdoor drying with the Sleeping bag technique

Cupping Data

Attributes

Smell	8.25
Taste	8.50
Acidity	8.25
Body	8.25
Balance	8.25
Detail	8.75
Cup Cleaning	10.00
Sweetness	10.00
Uniformity	10.00
TOTAL	88.00



ACIDITY



BODY



Agtron	Sample roasting	Cupping Data	Grammage	Milliliters	Sample grinding
65 - Light/Medium	8 min	30/08/2023	12 g	200	Cupping - between 600 and 800 microns

Producer history



The Maya called this remarkable land Pampojila "land where the misty clouds rise". The Pampojila farm is rich in volcanic soil on top of the Atitlan Volcano, rising above Lake Atitlan, where the almost daily southerly wind brings a moist cloud cover, providing natural shade to the coffee trees in the afternoon.

Pampojila was founded and formally registered at the end of the 19th century. For over 150 years, the farm has been in coffee production in the beautiful mountains south of Lake Atitlan, and for many decades has been known for its high quality coffees. In 2012, the Herrera family acquired their farm and renovated it after flooding from Tropical Storm Agatha. Through the planting of better Arabica coffee varieties, the production, quality and health of the plants improved rapidly.

The processing plant was modernized to better ferment and dry the coffee. Pampojila has a long history of excellence that our family strives to improve and share for generations to come.



Weather

Annual temperature in °C



Days with adverse weather



Annual rainfall

397.8 mm