



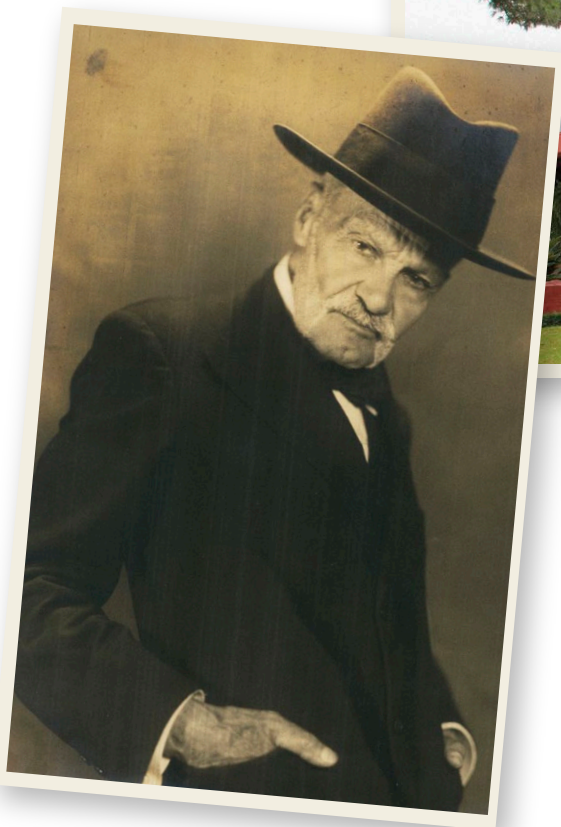
130  
ANOS  
SAN SEBASTIAN



# What's inside a San Sebastián cup of coffee?

San Sebastián Coffee is synonymous with the dimly lit cobblestone streets of the magical and tranquil city of Antigua Guatemala, where every day feels like spring. To the smell of roses and the free-flying birds that inhabit the plantation's nature reserve. To the majestic volcanoes that through their potent soil give life to every single cup of coffee.

**In essence, to speak of San Sebastian Coffee is to speak of an aristocratic, elegant and unforgettable cup of coffee.**



The history of San Sebastian Coffee starts over 130 years ago, in 1890, when the land was purchased by Don Salvador Falla Santos. Way back when coffee production in Guatemala was merely starting. Through years of effort and dedication, a sophisticated production system was created, one that has technologically improved by each generation.

The Falla family inherited a love for coffee which turned the plantation into a family heirloom. To date, five generations have taken charge over the plantation, each with different personalities and strategies, which combined ensured a history of success and international recognition that characterize San Sebastián.

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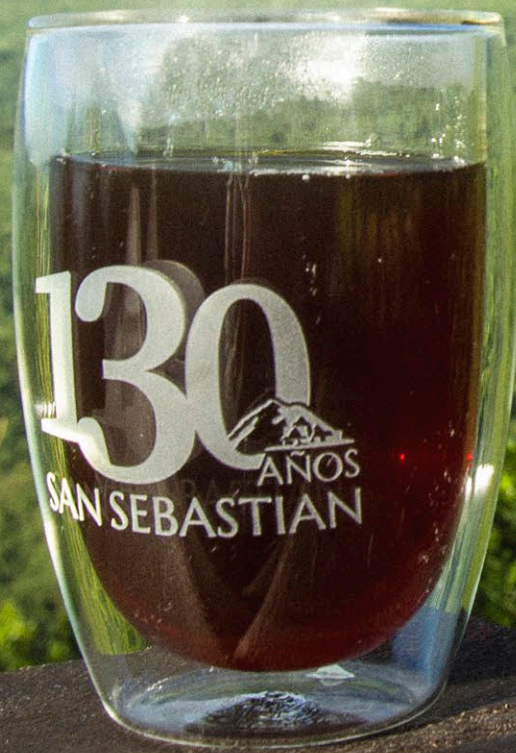
**130 years producing coffee, passionate from day one towards making an exceptional coffee... San Sebastián Coffee.**

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San Sebastián is located in one of the most renowned coffee regions in the world, the Antigua Guatemala region, of which San Sebastian is proudly the plantation with the greatest extension of land. It is also the first to receive a Certificate of Origin in Guatemala, promoted during specialized coffee fairs and through the Antigua Coffee Producers Association, APCA, (for its spanish acronym).



G U A T E M A L A



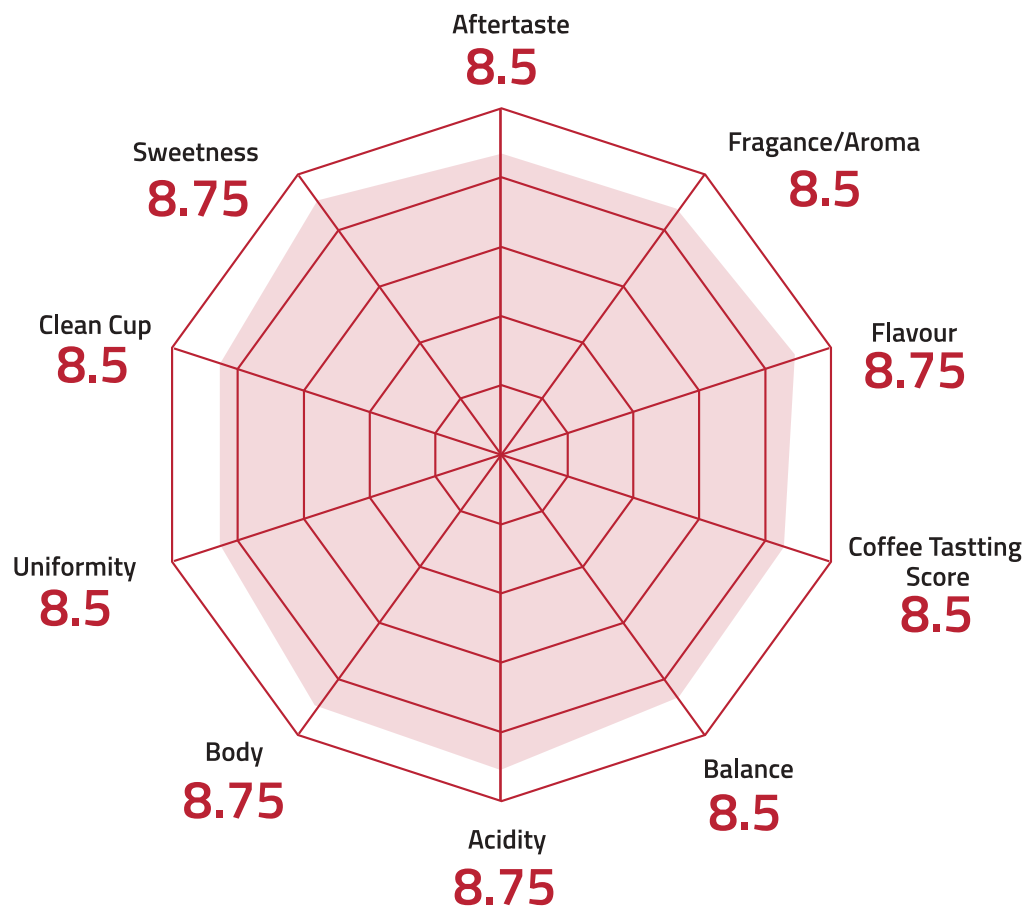
# Sensory Profile of a San Sebastián cup of coffee

Unique San Sebastián Blend

## Coffee tasting description notes

An outstanding balanced fragrance and aroma that characterizes the Coffee from the Antigua region. You can find notes of chocolate, plum, dried fruit, and an elegant orange citric acidity with a sweetness similar to brown sugar and, a sweet, almost honeylike, lasting aftertaste.

Varieties of coffee produced	%
Borbon	50%
Caturra	30%
Villalovos	10%
Geisha, Yellow Bourbon, Yellow Caturra and Pacamara	10%



**Score: 86.00**



# San Sebastián Coffee, its processes and qualities

*Selectively hand-picked coffee, wet and dry milled (100% sun-dried).*

The finest processes begin with premium material. Our unique processes have been passed from generation to generation throughout our history: selectively hand-picked coffee grains, which are initially treated with a wet milling process, followed by a dry milling process (100% sun-dried).

San Sebastián plantation is characterized by producing exceptional quality Arabica coffee, following procedures established, preserved, and improved for over 130 years. Our main product is **CAFÉ ORO LAVADO SHB, GENUINO ANTIGUA** (Antigua Genuine, Strictly Hard Bean, SHB, Wet Milled Coffee Grains). Responding to coffee microlots demand, special processes are applied during the coffee milling. We currently provide customers with: Natural Coffee, Honey Coffee, and Anaerobic Coffee.



Recently handpicked cherry coffee



The coffee cherry is wet-milled later



Dried in African style raised beds

# Coffee with corporate social responsibility

San Sebastián represents more than a workplace. It is home to 1,030 families, 120 that permanently reside in the plantation, and 910 additional families travel to work and live there during the harvest season. Ever since the plantation's origins, the San Sebastián community has always counted with support and an identity. The annual commemoration of its patron saint is an event of its own filled with traditions and is celebrated by all with excitement.





**ALL PLANTATION EMPLOYEES RECEIVE BENEFITS IN COMPLIANCE WITH GUATEMALAN LABOR LEGISLATION AND CAN COUNT ON THE FOLLOWING ADDITIONAL BENEFITS:**



## **Primary and secondary school**

The doors of the primary school have been open to employee's children as well as those from neighboring communities for more than 70 years. The Rural Mixed Private School Salvador and Rosario Aris de Falla serves both as primary and secondary schools. It has provided complete education to over 3,500 students through the history of San Sebastián.

## **Medical Clinic**

There's a medical clinic with a doctor on the plantation so the workers can go for any consultation. A dispensary with basic medications is also available. Through the Covid-19 pandemic, the clinic's team has been extremely careful following the health protocols and has provided testing, medical kits, training, constant care, as well as an open channel of communication with all employees of the plantation.



**San Sebastián is the largest employment generating company the municipality of San Miguel dueñas. At the beginning, some workers were granted land for their own crops, many of them obtained decent housing within the plantation and have now retired with social support and securities.**

# San Sebastián, sustainability and the planet

At San Sebastián, all the Agricultural, Livestock, and Forestry systems work in harmony with nature. This ensures that the productivity of the crops is the result of environmentally friendly practices that help to conserve native flora and fauna.



# Waste Management

One of the main objectives of the plantation is to reuse all the organic waste that is produced through the different production systems. In the case of coffee processing, it involves its by-products, such as husk (dry processing), pulp (wet processing) and honey waters (wet processing).



## The Parchment

The husk is used within the livestock system as bedding or litter where the cows rest in the feeders, keeping them isolated from rainfall, urine, and manure. By laying the husk we also manage to increase the volume of manure that we collect everyday. This is taken to the Vermiculture area or to the aerobic composting area to be used as a coffee plant fertilizer and for the seedling containers.



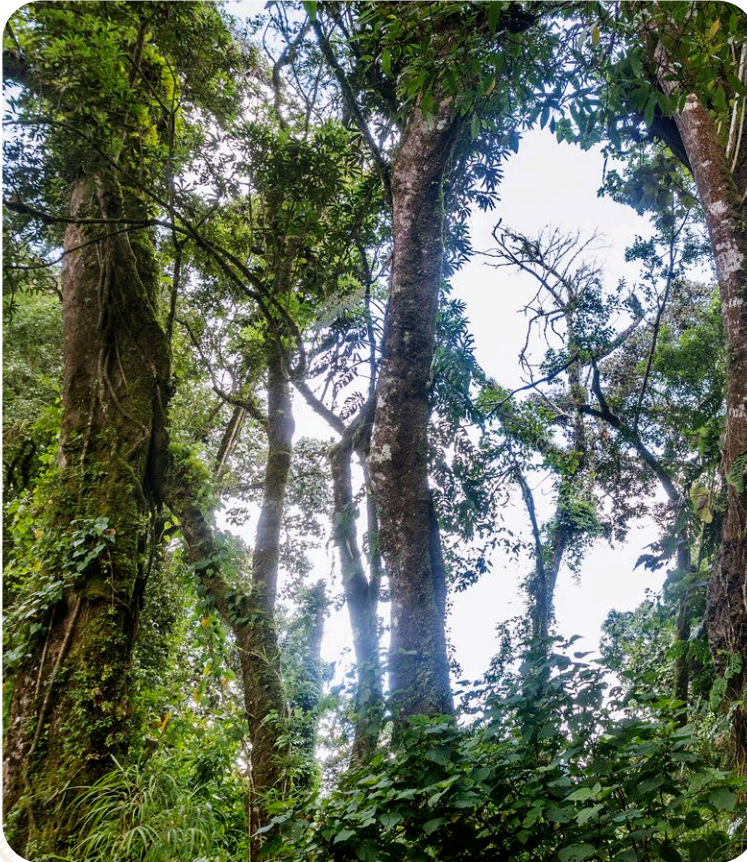
## The pulp

The pulp is used as part of the diet for the humus-producing earthworms, this product is used to prepare new coffee planting areas, providing organic matter directly into a hole, where the coffee seedling will be planted.



## The honey water

After being recirculated, the honey water produced during the wet processing is added to the water and with manure from the milking room. Then, it is stored in wells or sedimentation pools to stabilize the pH by adding Calcium hydroxide and E.M., a combination of several beneficial microorganisms. Later, the water is pumped and used to irrigate the coffee plants and cow pastures.



# Forest Reserve

Ecosystem conservation is crucial for San Sebastián.

Different forest species native to the region have been planted to contribute directly to the rest of the flora and fauna subsystems.

In 2008, the San Sebastián Private Nature Reserve was registered at the National Council of Protected Areas (CONAP for its Spanish acronym), by Executive Order 20-2008.

The San Sebastián reserve is a wildlife corridor of great environmental importance with a variety of migratory species from North American. The reserve is the largest of the Guatemalan Central Volcanic Chain Node due to its extension.



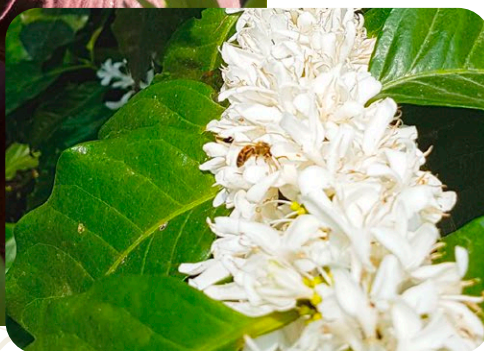
# Forest production system

A sustainable forestry system has been implemented at San Sebastián, planting 20 hectares of trees per year in very fertile, moderately sloped, textured, well-drained terrain. The management schedules aim at cutting mature trees and planting new ones in the same area.



## Other seasonal crop

Macadamia nuts and avocados are part of the agricultural diversification in the plantation. These seasonal products are produced and sold locally while the coffee is not in season. This additional income generating activity contributes to a better income distribution, particularly when coffee sales are difficult, and ensures payment of monthly salaries.



A beekeeping subsystem is in place as part of the fruit system around the plantation. Said subsystem has helped increase the pollination and improve the quality of the fruits produced. The high-quality honey produced is then sold locally. When the fruits are not in season the hives are distributed in different areas of the primary forest helping native species increase its pollination while continuing to produce excellent quality honey.



## Animal husbandry system

The dairy cattle in the farm has a double purpose. Firstly, to produce 500 liters of milk per day to ensure a daily income. Secondly, the most important purpose, to produce manure; part of which is used to feed compost worms and the other part is allocated the organic matter composting area. Its finished product will then be used in the different production systems.

# Main Activities

PRODUCTS	AREA	%
Coffee	460 ha	21%
Macadamia Nuts	146 ha	7%
Private natural reserve	1,100 ha	52%
Forest Production	195 ha	9%
Forest Protection	201 ha	9.5%
Avocados	13.50 ha	0.5%
Dairy	20 ha	1%

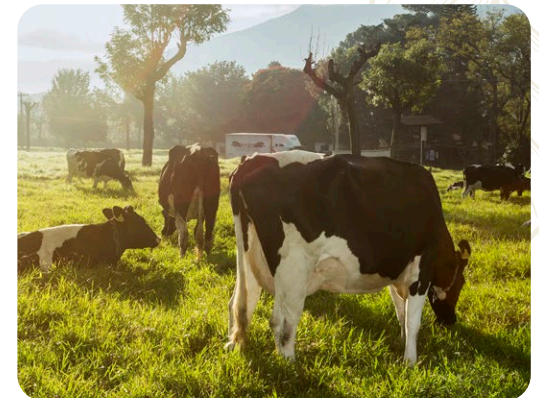
**Avocado**



**Macadamia Nuts**



**Dairy**




# San Sebastián Facts Sheet

San Sebastián is the largest coffee-producing plantation from the Antigua region due to its large cultivation area. It is also a quality benchmark in the various markets where it is sold.


*More than 130 years and five generations dedicated to growing coffee.*

 **1,100 mm**  
of rainfall per year.

 An annual  
temperature  
of **17.5°C**

 Two distinct seasons:  
**dry and rainy** 

 **Soil conditions:** Ideal soil  
to achieve a balance between  
altitude, texture, and fertility.

 Soil with true **volcanic ash**  
that characterizes Alotenango,  
Sacatepéquez.

**Coffee varieties:**  
Bourbon, Caturra, Villalobos,  
Geisha, Yellow Bourbon,  
and Pacamara.



**The main product** is café oro (water milled  
green coffee beans), Genuino Antigua (Antigua  
Genuine); as well as our other coffees with  
different processes: honey, natural, and anaerobic.

 **Wet and dry** milling systems owned  
by the plantation to ensure quality  
and consistency, delivering the product  
directly to the roaster or buyer.

 **Hand picked coffee**  
that is grown under a complete  
and annually regulated shadow.

 Coffee planted at  
**1,500 to 2,200** masl.



The **largest natural private forest**  
reserve in Guatemala's volcanic chain  
and varied forestry production.

## CONTACT DETAILS

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