

El Salvador

Santa Ana

We picked up this great El Sal and fell in love with it.

The Santa Ana label is reserved for coffees grown at some of the highest lots of Finca el Manzano. These coffees take longer to ripen and result in a cup with more complex acidity and floral aromas.

This coffee does a great job of featuring the unique terroir of the Santa Ana growing region, all in one cup.

Cupping Notes:

Plum, cocoa powder, hazelnut, wheat. creamy body with a drying finish.



Altitude

1200 MASL



Botanical Cultivars

Bourbon



Location/ Farm

Santa Ana



Process

Washed



MICROLOT

SPECIALTY COFFEE



COFFEE ROASTERS

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