

# Loma La Gloria Friendship

## FARM

Loma La Gloria, "Hill of Glory," is owned and operated by second generation coffee producer Anny Ruth. Her father, Roberto, introduced Anny to the coffee business when he purchased the farm in the late 1990s. Roberto, who was a civil engineer by trade and an inherent visionary, saw a great deal of potential in his new property.

Shortly after acquiring the farm he began construction on a brand new processing mill. The facility was completed in 2001, but sadly left abandoned for many years. During that time the farm's harvested coffee cherries were sold off to various mills throughout the region.

Things changed in 2012 when Anny stepped in to oversee the operation. Today, she takes careful measures to control the processing, quality, and traceability of all of the coffee that is grown at her farm. Her work speaks for itself, this years harvest from Loma La Gloria has brought us some of the most complex, yet balanced, El Salvadorian coffees that we have ever had.

## FRIENDSHIP LOT

In March of 2019 members of Rothrock's production team were able to visit Anny and her team at Loma La Gloria. They saw, first-hand, the level of care that was placed into farming, harvesting, sorting, and processing each lot. In fact, they were even lucky enough to be part of the production process.

This blended lot was a collaboration between our head roaster and Anny Ruth herself. The "Friendship lot" unites two distinct varieties, Pacamara and Red Bourbon, to create a balanced cup with nuanced sweetness and crisp acidity.

The Red Bourbon was honey processed and the Pacamara was naturally processed, further highlighting the singular qualities of each variety, and adding dynamism to an already one-of-a-kind offering.

The natural processing of the Pacamara unlocks a wide range of ripe berry flavors, along with several floral notes that are often difficult to perceive when other processing techniques are employed. On the other hand, the honey processing of the red bourbon amplifies the natural sweetness that the variety is known for, and works to round out the bright acidity of the pacamara.

[www.rothrockcoffee.com](http://www.rothrockcoffee.com)

## BREAKDOWN

|           |                       |
|-----------|-----------------------|
| ORIGIN    | El Salvador           |
| REGION    | El Boquerón           |
| FARM      | Loma La Gloria        |
| PRODUCER  | Anny Ruth             |
| ALTITUDE  | 1400-1600m            |
| PROCESSES | Red Honey, Natural    |
| VARIETIES | Red Bourbon, Pacamara |

## CUP PROFILE



## NOTES + SUGGESTIONS

### Filter: Kalita Wave

25g Coffee  
400g Water / 205°F  
Brew Time ≈ 4 - 4.5 minutes

- 40g bloom for 40s
- 120 g pour at 40s
- 120 g pour at 1 min 20s
- 120 g pour at 2 min
- stir + wiggle to level bed

*This coffee is best prepared using a Kalita Wave brewer and bleached filter. The flat bottom of the Kalita Wave helps ensure even extraction, which can sometimes prove difficult when brewing mixed-process coffees.*

*Additionally, the Kalita's bleached filter properly expresses the complexity and sweetness of both the Pacamara and the Red Bourbon.*

*We taste clean yet fruitful notes of raspberry, strawberry, tangerine, and pear; with a sweet cookie-like finish and delicate floral aftertaste.*