

Loma La Gloria Yellow Bourbon



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 year's harvest from Loma La Gloria has brought us some of the most complex, yet balanced, El Salvadorian coffees that we have ever had.

YELLOW BOURBON

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 and every coffee that leaves the farm.

Like the name would suggest, this single variety lot contains 100% naturally processed Yellow Bourbon. The Bourbon variety in general is lauded for its distinct sweetness, further emphasized by the natural process.

The team at Loma La Gloria is meticulous with their natural coffees. Beginning with harvesting, only the ripest possible cherries are hand picked to ensure quality. The coffee is then sorted, often by quality, size, or sugar content. Next the cherries are carefully placed in neat rows, and sun-dried in an open air environment.

The coffee must be turned regularly in order to avoid defect, mold, or over-fermentation. The crew at Loma La Gloria typically rotates the naturally processed coffee multiple times per day in order for their coffees to dry thoroughly and uniformly.

This particular lot produces a lively cup with fruitful notes of pear, guava, and plum; a direct result of the carefully controlled natural processing.

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BREAKDOWN

ORIGIN	El Salvador
REGION	El Boquerón
FARM	Loma La Gloria
PRODUCER	Anny Ruth
ALTITUDE	1400-1600m
PROCESS	Natural
VARIETY	Yellow Bourbon

CUP PROFILE



NOTES + SUGGESTIONS

Filter: Aeropress

15g Coffee
230g Water / 205°F
Brew Time ≈ 2 minutes

- 30g bloom for 30 seconds
- Stir vigorously
- 200g pour
- Plunge @ 2 min for 30 seconds

The Aeropress is our preferred brewer for preparing natural processed coffees.

The immersion aspect of the Aeropress highlights the oil content of the coffee, leading to a cup with increased body, and prominent fruit acidity.

This particular lot combines juicy fruit notes like pear and guava, with a more complex stone fruit finish.