



# LAS NUBES

- EL SALVADOR -

## LAS NUBES

- EL SALVADOR -

*hazelnut | chocolate blueberries | merlot*

PRODUCER *Battle Family*  
////////////////////////////////////  
REGION *Buenos Aires, Santa Ana*  
////////////////////////////////////  
VARIETAL *Bourbon*  
////////////////////////////////////  
PROCESS *Cherry-Dried*  
////////////////////////////////////  
ELEVATION *1450-1500 meters*  
////////////////////////////////////

Las Nubes was purchased by Isidro Battle in the 1920s and still remains in the family. Las Nubes translates to “The Clouds”—referencing the farm’s extreme elevation. Isidro had a preference for high-elevations, and his family’s careful attentiveness to farm practices have built a great legacy for these properties. This region of El Salvador is known for old-growth Bourbon trees, and some still produce harvestable crops after 80 years. We were able to see some of these trees when we first visited Las Nubes and the Rio Zorco mill on our first sourcing trip four years ago. In the past, we have featured their Kenyan varieties, but this year we chose the cherry-dried Bourbon. We are excited to, once again, feature one of El Salvador’s most famous farms, this time in a more classic presentation.

This cherry-dried lot from Las Nubes starts with notes of dark berries and red wine. As it cools, flavors of chocolate hazelnut spread, and dark chocolate-covered berries move to the forefront. This coffee is very rich with an approachable sweetness. It is the perfect coffee for sharing with your family through this holiday season.

**SPYHOUSE**  
COFFEE ROASTERS

By cultivating relationships with those that share our passion and vision, Spyhouse is able to source, roast and serve exceptional coffees. *Passionate people make great coffee.*

SPYHOUSECOFFEE.COM

— RETAIL DISPLAY —

LAS NUBES  
— EL SALVADOR —

*hazelnut / chocolate blueberries / merlot*

Las Nubes was purchased by Isidro Batlle in the 1920s and still remains in the family. Las Nubes translates to “The Clouds”—referencing the farm’s extreme elevation. Isidro had a preference for high-elevations, and his family’s careful attentiveness to farm practices have built a great legacy for these properties. This region of El Salvador is known for old-growth Bourbon trees, and some still produce harvestable crops after 80 years. We were able to see some of these trees when we first visited Las Nubes and the Rio Zorco mill on our first sourcing trip four years ago. In the past, we have featured their Kenyan varieties, but this year we chose the cherry-dried Bourbon. We are excited to, once again, feature one of El Salvador’s most famous farms, this time in a more classic presentation.

This cherry-dried lot from Las Nubes starts with notes of dark berries and red wine. As it cools, flavors of chocolate hazelnut spread, and dark chocolate-covered berries move to the forefront. This coffee is very rich with an approachable sweetness. It is the perfect coffee for sharing with your family through this holiday season.

**SPYHOUSE**  
COFFEE ROASTERS

— HOPPER CARDS —

LAS NUBES  
— EL SALVADOR —

*hazelnut / chocolate blueberries / merlot*

PRODCER Batlle Family  
REGION Buenos Aires, Santa Ana  
VARIETAL Bourbon  
PROCESS Cherry-Dried  
ELEVATION 1450-1500 meters

**SPYHOUSE**  
COFFEE ROASTERS

LAS NUBES  
— EL SALVADOR —

*hazelnut / chocolate blueberries / merlot*

PRODCER Batlle Family  
REGION Buenos Aires, Santa Ana  
VARIETAL Bourbon  
PROCESS Cherry-Dried  
ELEVATION 1450-1500 meters

**SPYHOUSE**  
COFFEE ROASTERS

LAS NUBES  
— EL SALVADOR —

*hazelnut / chocolate blueberries / merlot*

PRODCER Batlle Family  
REGION Buenos Aires, Santa Ana  
VARIETAL Bourbon  
PROCESS Cherry-Dried  
ELEVATION 1450-1500 meters

**SPYHOUSE**  
COFFEE ROASTERS

LAS NUBES  
— EL SALVADOR —

*hazelnut / chocolate blueberries / merlot*

PRODCER Batlle Family  
REGION Buenos Aires, Santa Ana  
VARIETAL Bourbon  
PROCESS Cherry-Dried  
ELEVATION 1450-1500 meters

**SPYHOUSE**  
COFFEE ROASTERS