

# EL SALVADOR

## FINCA PEÑA REDONDA

Varietal

Pacamara

Processing

Honey

Region

Chalatenango

Farm Notes

Carlos Mauricio Lemus Landaverde is a dynamic, young coffee producer who took on the family's 4-hectare farm after his father, Jose Maria Lemus passed away in a car accident.

Carlos has continued his father's focus on growing high quality lots and in 2017 he placed ninth in the Cup of Excellence competition.

Coffee is picked, depulped and sorted before being placed on raised beds to dry for 15 - 18 days.

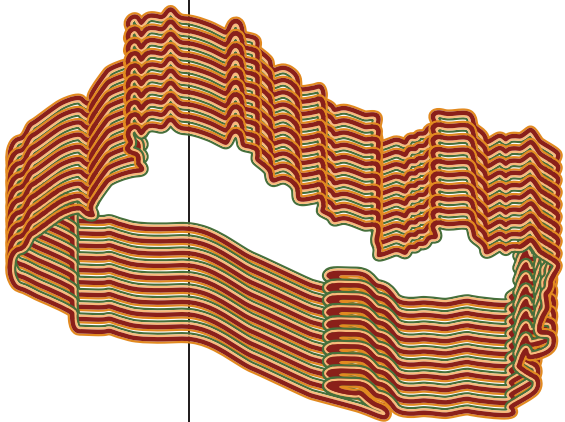
This honey processed pacamara has been roasted for espresso and filter.

Notes of orange, baking spices and nougat.



Flavour Profile

Orange, baking spices, nougat



For recipes, preparation methods and how to get the best out of your coffee, scan the QR code.