Single Origin™ COFFEE INC

EL SALVADOR CERRO LAS RANAS HONEY GRAINPRO

Notes: NECTARINE, GRAPEFRUIT, LEMONADE, ALMOND, CARAMEL

ORIGIN INFORMATION

Grower	Jose Antonio Salaverria
Variety	Bourbon, Pacamara, Sarchimor, Pacas, Catuai, and Caturra
Region	Apaneca, Ahuachapán, El Salvador
Harvest	November – March
Altitude	1450 – 1780 meters
Soil	Volcanic loam
Process	Red cherries are classified and once processed mucilage covered beans are taken straight to the patio on elevated tables to be dried

Certifications: Conventional

BACKGROUND DETAILS

Cerro Las Ranas (the Hill of Frogs) coffee is named after the farm's lagoon that is populated by thousands of frogs, located in Apaneca within the department of Ahuachapan, El Salvador. The coffee is produced by JASAL, a family owned operation where Jose Antonio Salaverria and his sons take great pride in their meticulous attention to detail, from year-round farm management to quality control in the cupping lab, and everything in between. In the pulped natural process (also called a honey process), JASAL pulps perfectly ripened cherries and then dries the coffee beans, still covered in mucilage, on clay patios while constantly turning the beans to ensure even drying.