

RegionCordillera de Bálsamo, Quetzaltepec

ProducerFinca San Luis

Altitude 1,150 - 1,250

Variety
Bourbon & Sarchimor

Harvest Period Jan - Apr

Processing Washed

EL SALVADOR WASHED ARABICA SHG EP FINCA SAN LUIS

citric · smooth · chocolate · hazelnut

Coffee production in El Salvador has shaped its history for more than 100 years and has been a significant contributor to the Salvadoran economy since the mid 19th century. Until the civil war in the 1980s, El Salvador was one of the most organized coffee-producing countries of Central America, with a renowned international reputation for quality and efficiency. After the end of the war, the country has been striving to recover its production. Due to its rich volcanic soils and mild climate, El Salvador produces excellent coffees and is home to some of the world's most sought-after varieties.

The Cordillera del Balsamo is located in the country's western region, a few dozen kilometers west of the capital city El Salvador. Volcanic soils and a mild climate provide ideal conditions for coffee growing. The Finca San Luis is located here, specifically in Jayaque, La Libertad. The farm covers 75 ha of coffee plantations and is known for its traditional shade-grown coffee. Another 20 ha are reserved for biodiversity and watershed protection. In addition, the farm supports community initiatives by donating educational supplies and sponsoring events in association with Cooperativa de Caficultores Siglo XXI.

This washed coffee from Finca San Luis holds a medium to slight citric acidity, it is well balanced and sweet.





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