

EL SALVADOR PLAN DE LA BATEA ORANGE BOURBON



Volcan Cerro Verde, El Salvador



Jasmine Honeysuckle, Mandarin, Rose Hips



Washed Process



Orange Bourbon



1,400 – 1,500 MASL



Harvest December through March

The Producer:

Ricardo Augspurg Mezais a 4th generation Coffee Producer. Ricardo's 49-hectare farm is located in the region of Volcan Cerro Verde in the Canton Lomas de San Marcelino Zone. The farm is predominantly flat with a semi-humid microclimate, where the average temperature is 23 degrees Celsius. Ricardo grows Bourbon, Yellow Bourbon, Orange Bourbon, Geisha and Catuai on this farm.

The Process:

The coffee is floated to remove any unripe fruit before being left to dry for 9-11 days on raised beds under shade.

