

EL SALVADOR EL PARAISO KENYA PROCESS



Apaneca-Illamatepec, El Salvador



Berries, Dark Chocolate, Longevity



Kenya Process



Bourbon, Obata, Marsellesa



1100-1250 MASL



Harvest November to February

The Producer:

Claudia is a 4th generation Coffee Producer. El Paraiso farm has been owned by Claudia's family since the 1800s.

Claudia's farm is Café Practices Certified. Café Practices verified that every three months a doctor comes to the farm and supplies medical assistance and medicine at no cost to the workers. They also host a Christmas party for the workers' children and the surrounding communities.

The Process:

48 hours of dry fermentation, washing every 12 hours. Which means we add a little bit of fresh water and turn with a wooden paddle. The parchment is then washed and goes back into the fermentation tank to soak in fresh water for a further 24 hours and then placed on drying beds.

