







EL SALVADOR SIERRA NEVADA NATURAL

-  Cerro El Aguila, El Salvador
 -  Raspberry, Cream, Full Chewy Body
 -  Natural Process
 -  Bourbon, Pacas
 -  1,400 – 1500 MASL
 -  Harvest December through March
-

The Producer:

Edward Newald Meza is a 4th generation Coffee Producer. Edwards 57-hectare farm is located in the region of Cerro El Aguila in the Canton Las Naranjos Zone. The farm is predominantly flat with a humid microclimate, where the average temperature is 22 degrees Celsius.

The Process:

Natural processed coffee can also be called 'Natural Sundried' or 'Dry Process'. Once the cherry has been picked it gets floated in water and sorted to remove any under-ripe or over-ripe fruit. Once complete the coffee is then taken to dry on either drying beds or patios.

