



80 STONE COFFEE ROASTERS

THE FIGHTERS

EL SALVADOR

“Los Luchadores”, which is Spanish for “The Fighters”, is a tribute to the work and effort the team put together into perfecting this beautiful Pacamara. It showcases intense notes of grapefruit and dried red fruits, subtly sprinkled with sugar cane, all enveloped in a silky body.



Country
El Salvador



Department
Ahuachapán



Municipality
Concepción de Ataco



Cultivar
Pacamara



Altitude
1400 – 1600 masl



Harvest
November – March



Producer
JASAL, S.A. de C. V.



Process
Washed, Double Soaked

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Lucha Libre exploded across Latin America following the appearance of El Santo in Mexico in the 1942. The energetic aerial acrobatics performed by both luchadores tecnicos (good) and luchadores rudos (bad) produced many well-known fighters from El Salvador.

JASAL are known for their processing flexibility and eye for detail producing many top lots, and Los Luchadores is the ‘Prize Fighter’. Extra commitment and effort has to be taken to make sure the picking and processing are consistently in line with expectations. This is reflective of the effort that prizewinning luchadores put in and so the name was a natural choice. Even the sacks are hand painted.

Pacamara (an El Salvadorian cross between Pacas and Maragogype) is gathered from two contributing farms. El Molino provides the most with a smaller contribution from San Francisco.

Cherry is processed at their centralised processing mill, Beneficio Los Cruces. After wet processing, coffee is soaked, Kenyan style, for 10 hours in clean water before being soaked again in another batch of clean water. The result is subtle, but improves clarity, depth and body.