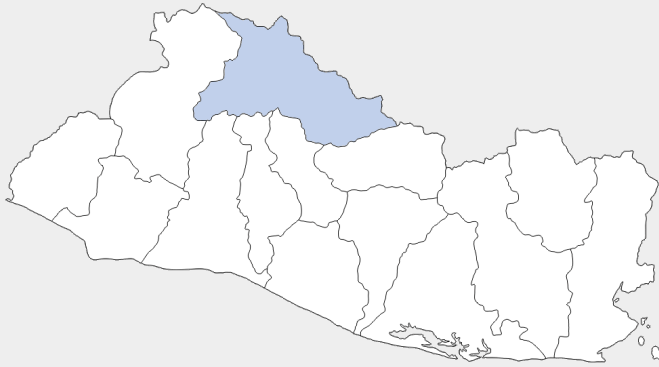


Grown in the fertile highland of Chalatenango, this coffee is a true crowd-pleaser, with tasting notes of sugar-coated nuts and granola, making for a comforting cup. As it cools, vibrant hints of blackberries and dried fruit emerge. Perfect with your midday snack.



Country: El Salvador

Location: La Palma, Chalatenango

Producer: Eugenia Diaz – Finca La Montañita

Process: Washed

Cultivar: Pacas

Altitude: 1200 – 1500 masl

Harvest: December – February

When brewing this coffee using the pour-over method, we aim for a slower drawdown during the process. Rather than adjusting by using a finer grind, we recommend extending the blooming stage to ensure optimal extraction. Due to the light roast of this coffee, longer brewing times will still result in a well-balanced cup.

MORE ABOUT THE PRODUCER

Finca La Montañita, located in the fertile highlands of Chalatenango, is run by Eugenia Diaz, a 25-year-old exemplary coffee producer. Eugenia has been running her farm for 8 years now, and her passion for coffee comes from a young age since she grew seeing and supporting her father on the farm. Every harvest Eugenia, together with her husband Ever, selectively pick only cherries at optimal level of ripeness, in order to maintain and guarantee the quality of the coffee.

Eugenia has been working for over 4 years with Caravela and, for her, being a specialty coffee grower has brought several benefits, mainly being able to improve her family's quality of life and implement better farm management practices. Eugenia says that to produce specialty coffee one needs to pay attention to every detail. One of her plans for the future is to improve the washing station and increase drying capacity. She is motivated to continue working to improve quality since through coffee she has been able to support her family and others in her community, which is very rewarding for her.