



## ABOUT THIS COFFEE

In El Salvador, producer Fernando Lima owns a number of farms, including Santa Elena, where this batch of Pacamara comes from.

Located between Los Andes and Los Volcanes national parks, the farm is ideally situated to produce excellent quality coffee, at an altitude of 1850 metres. The soil here is volcanic, rich in nutrients and even more so since the Ilamatepec volcano erupted, dumping its ashes on the farm's soil.

Fernando has equipped himself with his own wetmill to supervise every stage of production, right up to the washing. This is carried out after 5 sorting passes, to ensure that only the best cherries are produced.

|                 |                 |
|-----------------|-----------------|
| Producer        | Fernando Lima   |
| Species         | Arabica         |
| Varieties       | Pacamara        |
| Process         | Honey           |
| Drying          | Drying beds     |
| Altitude        | 1850            |
| Harvest         | January - April |
| Type of harvest | Manual          |

