



ABOUT THIS COFFEE

The Natural Pineapple is a very clean, sweet, balanced and friendly natural coffee from El Salvador. The name came about when our Q graders and Direct trade visitors kept mentioning Piña or Pineapple attributes again and again over many cuppings sessions. The name stuck.

Mauricio developed this recipe to enhance the coffee's tropical flavor.

To achieve this process, the coffee cherries must be harvested at their peak ripeness and then transported to the wet mill, located in Ataco's municipality. The coffee is then left to rest for a day in jute bags and then floated to remove impurities and unripe or overripe cherries. Last but not least, the cherries are shade-dried on raised beds for over 25 days.

The producer makes sure to stir the coffee regularly to ensure even drying, and time does the rest!

Producer	Mauricio Salaverria
Species	Arabica
Varieties	Red bourbon, Yellow Bourbon, Caturra rouge
Process	Natural
Drying	30 days drying beds
Altitude	1550
Harvest	December - March
Type of harvest	Manual

