PINEAPPLE

Salvador • Apaneca Ilamatepec • Ahuachapan

RED BOURBON | YELLOW BOURBON | CATURRA ROUGE | NATURAL

BELCO

PINEAPPLE

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.

BELCO

SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Producer	**Mauricio Salaverria**
Species	**Arabica**
Process	**Natural**
Drying	**30 days drying beds**
Altitude	**1550**
Harvest	**December - March**
Type of harvest	**Manual**