



ABOUT THIS COFFEE

This Pacamara Honey is produced in the shade of the trees on the El Cerro farm. They ensure that the coffee trees are well nourished and that the cherries develop to their full potential.

During the harvest period, between December and February, pickers are trained to select only fully ripe cherries. This allows El Cerro and its producer Fernando "Leto" Escobar to bring you the full potential of this coffee.

This taste for perfection can also be found in the process, which is carried out directly on the farm. This is a honey process, in which the finest cherries are picked before being dried and pulped on drying beds.

Farm	El Cerro
Producer	fernando escobar
Species	Arabica
Varieties	Pacamara
Process	Honey
Drying	Drying beds
Altitude	1500
Harvest	December - February
Type of harvest	Manual

