ESPRESSO BLEND

Salvador

ABOUT THIS COFFEE

The Espresso Blend is the result of the effort and combination of coffees from different farms that have been carefully selected to achieve a balanced and consistent cup profile.
This blend is composed by seven producers distributed throughout the department of Chalatenango, between the municipalities of La Palma, San Ignacio, and other neighboring municipalities. This group of small producers has worked for generations in coffee farming, perfecting their practices to guarantee exceptional quality in each harvest. Traceability and sustainability are fundamental pillars in this process, ensuring that each bean comes from responsible crops with a positive environmental impact.
All of these farms follow traditional agricultural management and a balanced diet between chemical and organic fertilizers. These producers do not use herbicides, and their diverse forestry includes tree species such as ingas, pines, cypresses, cedars, and fruit trees, among others. These farms have a shade percentage between 60 and 75% and are located within an altitude range of 1,400 to 1,800 masl.

Species	**Arabica**
Process	**75% fully washed - 25% natural**
Drying	**Patios**
Altitude	**1400 - 1800**
Harvest	**December - March**
Type of harvest	**Manual**

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