

# SANTA ANA WASHED SHG/EP

EL SALVADOR GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Santa Ana, El Salvador

### PRODUCER

Various smallholders

### PROCESSING

Washed

### HARVEST SCHEDULE

December - Washed

### VARIETY

Bourbon, Pacas

### ALTITUDE (MASL)

1200 - 1600

## Coffee Background

El Salvador might be the smallest country in Central America, but the green coffee beans that hail from this densely populated origin is highly renowned for its quality, grown in the shade out of rich volcanic ash soil. El Salvador's unroasted coffee plays an important balancing role in creating blends because of the association with a mellow flavor intensity, but innovative farming and processing methods can also produce colorful and complex flavors that are lively on their own.

The majority of the coffee produced by El Salvadoran is washed. This Santa Ana green coffee comes from a community of small producers whose farms dot the slopes of the El Salvador's third largest coffee-producing region. The farmers here grow two of El Salvador's most popular varieties: Bourbon and Pacas. Additionally, Santa Ana's proximity to Guatemala gives it that classic chocolate profile, but it is often on the sweeter side, with nutty notes.

Strictly High Grown (SHG) coffee signifies that the coffee was grown above 1,200 meters. Higher elevations mean slower bean development, which leads to more nutrient density that results in more flavor.

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