

SANTA ANA WASHED

EL SALVADOR GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Santa Ana, El Salvador

PRODUCER

Various smallholders

PROCESSING

Washed

HARVEST SCHEDULE

December - March

VARIETY

Bourbon, Pacas

ALTITUDE (MASL)

1100-1600

Coffee Background

Santa Ana is known for producing some of El Salvador's best coffee. The region's fertile volcanic soil and ideal climate provide perfect growing conditions for high-quality Arabica coffee beans. Coffees from Santa Ana display a smooth, well-balanced flavor profile that is chocolaty, nutty, fruity and bright.

This green coffee comes from small producers whose farms dot the mountainous slopes of Santa Ana. Coffee farmers here grow two of El Salvador's most popular varieties: Bourbon and Pacas. This coffee's flavors include cocoa, dried fruit, and nuttiness, complemented by a medium acidity and rich body.

Strictly High Grown (SHG) coffee signifies that the coffee was grown above 1,200 meters. Coffees grown between 900 - 1200 meters above sea level are classified as High Grown (HG). Higher elevations mean slower coffee cherry and bean development, leading to more nutrient density and more flavor. The challenges associated with production at higher elevations encourage higher standards to streamline labor logistics for the best possible crop quality, particularly for the smaller volume yielded from the slow-growing process.

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