

COFFEE ROOTED IN RESPECT



El Salvador Finca La Esperanza

The extended Belismelis-Alvarez family manages 15 separate estates in El Salvador, totaling almost 900 hectares. Descending from Spanish settlers who arrived in the mid-1800s, the current generation is the sixth to be involved in coffee farm management. For these large volume naturals from their La Esperanza farm the family has partnered with Los Volcanes Coffee, who processes the farm's cherry in Ahuachapán and oversees the blending of day lots throughout harvest to maintain a fruit-forward but balanced and chocolatey cup profile. With such a combination of origin, processing profile, low cost of production and annual volume, La Esperanza's naturals are practically one of a kind in Central America.

ROAST: Medium **BODY: Medium ACIDITY: Medium** The Cup/Flavors - Raspberry, Cherry, Cola

FARMIFARMER: The Belismelis-Alvares Family

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ELEVATION:

CULTIVARS: Bourbon, Catimor

PROCESS: Natural