

Finca La Torera - Leonicio Guillen Reytez - Pacas - Washed (GrainPro)



Leonisio Guilleén Reyes has been producing coffee from his farm Finca La Torera using very involved and selective processes. He harvests all coffee by hand, instructing everyone involved to choose only the ripest cherries for processing. If washed, the coffee remains in-sack to ferment for up to 10 hours before being depulped, washed, and placed on the patio for drying. If honey processed, the coffee is depulped immediately after harvest and placed on the patio to dry as a honey with its sugary mucilage still clinging to the parchment.

For more information on El Salvadorian coffees, visit our [El Salvador](#) origin page.

ID# 9154

Origin	El Salvador
Region	Alotepec-Metapán
Farm	Finca La Torera
Variety	Pacas
Altitude	1450 masl
Proc. Method	Washed

Gallery

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