



High up on the north face of Volcan de Santa Ana, Buenos Aires is one of the best coffee areas of El Salvador. It's a tight-knit community where farmers help harvest each other's cherries.

The Rio Zarco mill receives beans from more than 80 Buenos Aires farmers, from which they filter out bad tasting Catimor to produce a Red Bourbon, Typica, Pacamara and Kenya lot from farms starting at 1450 m up to 1740.

Every year we select around a dozen farms worth processing on their own, due to special varieties or a clear commitment to quality; these are the Buenos Aires Microlots. San Roberto, which placed 1st in the C.o.E. is also located in this area.

## ID# 6251

Origin El Salvador

Region Volcan de Santa Ana

**Buenos Aires** Farm

Community

Red Bourbon, Typica, Variety

Pacamara and Kenya

Altitude 1450-1740m Proc. Method washed



## **Location Map**



Gallery Buenos Aires - Washed (GrainPro)









