

Ernesto Salvador Hernandez - Finca Salvador Hernandez - Pacas - Honey (GrainPro)

Ernesto's dream has always been to own a farm and produce excellent coffee; it's more than safe to say he's done it. At Finca El Bambu, Ernesto harvests only fully ripe cherries, and de-pulps them on the same day as harvest. If washed, the coffee is fermented for 14 hours in-tank before being dried. If honey processed, the coffee goes directly to the raised beds after de-pulping, for an average of 13-22 days.

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

ID# 9352

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| Origin | El Salvador |
| Region | Alotpec-Metapán |
| Farm | El Bambu |
| Variety | Pacas |
| Altitude | 1400 masl |
| Proc. Method | Honey |



Gallery

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