



Producer Orlando Aguilar comes from a coffee producing family that has developed traditions in El Salvador. As coffee growers, he has focused his intentions to sell coffee to the specialty market by working with strong varieties and an ideal climate, soil, and alititude. The harvest at Finca Buena Vista is done entirely by hand, selecting only the full-ripe cherries for processing. Once picked, the coffee is fermented in-sack for an average of 9-12 hours, depulped, washed, and dried on raised beds and patios for an average of 10-13 days.

For more information on El Salvadorian coffees, visit our El Salvador origin page.

ID# 9150

Origin El Salvador

Region Alotepec-Metapán

Farm Finca Buena Vista

Variety Pacas
Altitude 1300 masl
Proc. Method Washed



Gallery Finca Buena Vista - Orlando Aguilar - Pacas - Washed (GrainPro)

