

# Finca El Bambu - Ernesto Salvador - Pacas - Washed (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 depulps 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 depulping, for an average of 13–22 days.

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

ID# 9153

Origin	El Salvador
Region	Altopec-Metapán
Farm	El Bambu
Variety	Pacas
Altitude	1400 masl
Proc. Method	Washed



## Gallery

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