



Jose Francisco Recinos - Finca Nueva Esperanza - Pacamara - Honey (GrainPro)



Francisco Recinos worked hard and saved up his money in order to buy what is now Finca La Nueva Esperanza. He harvests only fully ripe cherries by hand, ferments them in-sack for 11 to 17 hours, depulps and washed them, then dries them on raised beds for an average of 10 to 16 days.

The farm area is about 1 manzana in size, and produces about 15 quintales of coffee per year.

This farm has won the El Salvador Cup of Excellence in years past.

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

ID# 9613

Origin	El Salvador
Region	Alotepec-Metapán
Farm	Finca La Nueva Esperanza
Variety	Pacamara
Altitude	1700 masl
Proc. Method	Honey





Gallery

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