

Rafael Ortiz Oliva - Finca San Rafael - Red Bourbon - Honey (GrainPro)

This offering comes to us courtesy of producer Rafael Ortiz Oliva. His farm, Finca San Rafael, is located in Palo de Campana and is a total of 11 manzanas planted entirely in Bourbon with 50% shade cover. Generally, when it comes to harvest and processing only ripe cherries are picked and depulped on the same day. For honey, coffee is placed immediately on raised drying beds and turned according to the style preferred. For washed coffees, the depulped selection is set to ferment for a minimum of 12 hours, washed, then placed on a patio or raised beds to dry for an average of 12 day's time.

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

ID# 9639

Origin	El Salvador
Region	Santa Ana
Farm	San Rafael
Variety	Red Bourbon
Altitude	1550-1650 masl
Proc. Method	Honey

Gallery

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