



When the bags arrive at the mill, Rio Zarco takes samples and puts them through a computer program which calculates the percentage of ripe cherry as opposed to green, semi-ripe, dry, and floating cherries. This way there is an objective standard to measure quality, and farmers who have picked well receive a bonus.

We are excited to be able to showcase these coffees from small producers in Chalatenango that are producing great coffees.

ID# 9755

Origin El Salvador
Region Chalatenango
Variety Bourbon
Altitude 1400 masl
Proc. Method Honey



Gallery Rio Zarco - Bourbon - Honey (GrainPro)









