

Sara Hernandez - Finca La Esperanza - Bourbon - Washed (GrainPro)



This offering comes to us courtesy of Salvadorian producer Sara Hernandez of the Metapan region. Her farm, La Esperanza, is a single manzana of land with an average production of 13 quintales. Until this year she had been selling her coffee at very low prices, not as a microlot. Sara's process includes hand selection of only ripe cherries, depulping on the same day, and an average fermentation time of 7-15 hours. The coffee is then washed and placed on African beds for a period of 11-14 days until properly dried.

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

ID# 9604

Origin	El Salvador
Region	Metapan
Farm	La Esperanza
Variety	Bourbon
Altitude	1400 masl
Proc. Method	Fully Washed, Dried on Raised Beds

Gallery Sara Hernandez - Finca La Esperanza - Bourbon - Washed (GrainPro)

