

Santa Ana - Bourbon



Santa Ana is one of the most famous coffee-growing regions of El Salvador, in the high mountain region around the Santa Ana volcano. This coffee represents the classic Washed Santa Ana profile and processing. The coffees are typically picked ripe in the morning hours, depulped in the afternoon, and fermented underwater for 8 hours. They are then washed once and typically spread on patios to dry for 8–10 days, weather permitting.

For more information about coffee production in El Salvador, please visit our [El Salvador Origin Page](#).

ID# 17033

Origin	El Salvador
Region	Santa Ana
Variety	Bourbon
Altitude	1100–1900 masl
Proc. Method	Washed
Harvest Schedule	December–February

The Cup

" Sweet, smooth and citric with praline and ripe berry flavors."

Gallery Santa Ana - Bourbon

