

el salvador san nicolas

marshmallow | candy corn | lemongrass | cherry



this coffee comes to us via the chalatanango best cup auction held this past april at the specialty coffee association's event expo. cafe imports wished to highlight the chalatanango growing region in el salvador, and achieve prices that encourage farmers to continue to invest in coffee quality. this lot placed 5th at the auction, and we purchased the entire 9 bag lot.

san nicolas is a 9 acre farm located near in el túnel, near la palma in chalaetnango. owners edgardo and ignacio gutiérrez have produced several award-winning coffees over the last few years, including the cup of excellence winner in 2013 from this farm.

this coffee is fully washed with a 20-24 hour dry fermentation, two clean water rinses, and 12-15 days of sun drying on raised beds. it consists of 100% pacamara variety.



ROASTING AND SOURCING

coffee is a farmer's hard work

at one line coffee, we specialize in sourcing and roasting seasonal, single farm coffees in an ethical and sustainable way. we believe in giving credit to a farmer, and work hard to match their passion when we roast. visit us at onelinecoffee.com