



LIST + BEISLER

EL SALVADOR

WASHED ARABICA  
CORDILLERA DEL  
BÁLSAMO  
SHG EP

Premium  
Coffee  
Culture  
since 1901



## EL SALVADOR

### Region

Cordillera del Bálsamo, Quetzaltepec

### Producer

Several Fincas from Cordillera del Bálsamo

### Altitude

1,200 - 1,350 masl.

### Type / Variety

Arabica: Bourbon, Pacas

### Harvest Period

Jan - Apr

### Classification

SHG EP

### Processing

Washed

## EL SALVADOR WASHED ARABICA CORDILLERA DEL BÁLSAMO SHG EP

Coffee production in El Salvador has shaped its history for more than 100 years and has been a significant contributor to the Salvadoran economy since the mid 19th century. Until the civil war in the 1980s, El Salvador was one of the most organized coffee-producing countries of Central America, with a renowned international reputation for quality and efficiency. After the end of the war, the country has been striving to recover its production. Due to its rich volcanic soils and mild climate, El Salvador provides excellent conditions for coffee cultivation and is home to some of the world's most sought-after varieties.

The Cordillera del Bálsamo mountain range is located in the country's western region, a few dozen kilometers west of the capital city El Salvador. In this region, many coffee farms are situated around the steep slopes of the Quetzaltepec volcano. For this coffee, only the best cherries from four different fincas in the region have been carefully picked by hand: Finca San Luis, Finca San Pedro, Finca San Jose Buena Vista and Finca La Trinidad. After being harvested, the coffee cherries are sorted, de-pulped, fermented and washed. Then, the parchment - or pergamino - is spread out on patios to dry in the sun. For an even drying process, the parchment is raked several times during the day. Afterward, it is bagged up and prepared for export.

**Nuts** • Slight Sweetness  
**Light Citry Acidity** • Chocolate