



Since 1890 the Salaverria family has been producing some of the best coffees in El Salvador. The plantations are located in the western part of El Salvador in the Ataco and Apaneca mountains, at an altitude of 1,515 meters. At the top of one of the mountains, well above the coffee plantations, there is a lagoon flooded with small frogs. This lagoon inspired the farm name and that of the coffee it produces, “Cerro Las Ranas”, which means “Hills of Frogs.” Not only is the name unique but the coffee here is processed using the Pulped Natural method – an interesting process producing a rich and flavorful cup. The philosophy of the Salaverria family is to provide great quality, 100% Bourbon Arabica coffee that is grown, harvested, and milled under their supervision and expertise in accordance with the guidelines of the Rainforest Alliance Certification program.



Proudly provided by Royal Coffee NY



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# El Salvador Cerro Las Ranas

Rainforest Alliance certified



- Region and Geography:** The San Francisco farm of the JASAL coffee group is located in the western half of the country near the mountain ranges of Ataco & Apaneca.
- Climate:** Temperate in the valleys & mountain elevations, hot in the narrow coastal plain.
- Soil Type:** Very fertile red soil as the product of decomposed volcanic lava.
- Preparation & Drying:** Processed using the pulped natural method with sun drying on large clay and cement patios
- Bean Characteristic:** Color ranging from greenish blue to a deep jade. Average screen size of 17.
- Altitude:** 1515 Meters(4970 ft.)
- Harvest Period:** January thru March
- Export Period:** May thru July
- Cupping Characteristic:** Unmatched complexity, sweet and smooth. Packed with flavors of Berry, Lemon, Citrus, and Caramel Chocolate.

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