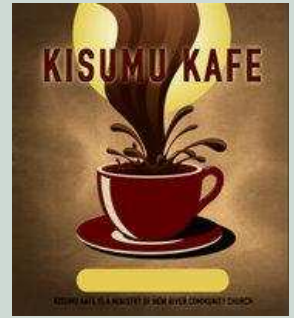




# “Connections” Tree To The Cup



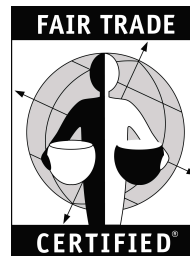
## El Salvador Bourbon

### The Bean

Name	Finca Cerro de Oro
Origin	El Salvador
Region	Apanece-Hamatepec Mountain Range
Farm	Cerro de Oro
Varietal	Bourbon
Altitude	1350 meters
Process Method	Washed & Sun-dried

### The Cup

Roast Level	Medium
Cupping Notes	Nutty, sweet, complex acidity.



### The Story

The Salaverría sisters, Anabella and María Alicia, are the proud and dedicated owners of Finca Cerro de Oro. Their childhood was full of coffee experiences: “The love for coffee has been part of our family legacy, and our best teacher has been our father”. Since they were very young, they accompanied him to watch over the plantations, check the labors and spent their whole vacations and holidays in the family’s mill located in Salcoatitán, a little town in the Sonsonate department. Cerro de Oro was acquired more than 90 years ago and was baptized by the sister’s great grand father, Francisco Salaverría, who was one of the coffee growing pioneers in the Juayúa area. Since then, the farm has been in the family’s hands, and has passed from generation to generation. The lot was personally selected to participate in this year’s CoE and came from a smaller plot of the farm called “Orizabal”. They chose this specific plot because it’s 100% bourbon and grown at an altitude of 1,390 masl. The lot was harvested at the cherry’s optimum ripeness and was sent daily to the mill during 3 days.

**Fresh roasted for Kisimu Cafe**