

**FINCA 'SHANGRILA'**

**'Bourbon - Natural Anaerobic' - Lot**

COUNTRY: EL SALVADOR

REGION: SONSONATE

LOT: 'BOURBON - ANAEROBIC' NANO-LOT (SHB - EP)

VARIETIES: BOURBON

PROCESSING: NATURAL WITH ANAEROBIC FERMENTATION (MACERATION) PRE-FASE (DRIED ON RAISED BEDS FOR 25 DAYS)

HARVEST PERIOD: JANUARY-FEBRUARY 2023

ALTITUDE: Coffee grown at 1500m

PACKAGING TYPE & SIZE: 20kg VAC PAC

FINCA DESCRIPTION:

Finca Shangrila, from producer Juan Carlos Gregg, is located in the small village of Juayua (west of Santa Ana volcano) in the Sonsonate department. The farm is 25 hectar and grows mainly fine red bourbon.

LOT DESCRIPTION:

This specific lot is a 100% Bourbon nano-lot. This coffee has a fruity to winey aroma, the cup is well rounded with a fine malic acidity, nice fruit tones (e.g. peach), some dark chocolate, a medium body and a clean aftertaste.