EL SALVADOR

El Salvador San Antonio SHG

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Grown on Ruffatti Farms at Cerro El Aguila, near Santa Ana in the Apaneca-Illamatepec mountain range, El Salvador's highest and best-known growing area. The farm plants Bourbon, Caturra, Maragogype, Pacamara and SL28 at 1,500-1,670 metres, harvesting October to March.

ORIGIN & PROVENANCE



El Salvador
Central America

Origin	El Salvador
Continent	Central America
Region	Apaneca-Illamatepec, Santa Ana
Producer / washing station	Ruffatti Farms, Cerro El Aguila
Altitude	1500-1670 masl
Varietals	Bourbon, Caturra, Pacamara, SL28
Process	Natural
Harvest window	October - March
Certifications	Rainforest Alliance
Grade	SHG

SENSORY & CUPPING

TASTING NOTES

Citrus | Dark chocolate | Caramel

SUGGESTED ROAST



2/5, Light-medium

FLAVOUR PROFILE

Bright Citrus
1 note

Chocolate Dark chocolate
1 note

Sweet Caramel
1 note

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https://smallbatchroasting.co.uk/products/el-salvador-san-antonio-shg

Pricing / packs

Sample 200 g	**£4.00**
1 kg	**£13.40**
10 kg — Roast to order	**£164.00**