

Coffee Lyquidambar

Origin: El Salvador

Region: Apaneca-Illamatepec

District: Ataco



Collection: Terras	Crop year: 2023
Process: Airmechanical Natural	SCA Score: 85.50
Species: Arabica	Format: 60.00 kg Grain Pro
Varieties: Bourbon, Caturra, and Caturra	Profile: Chocolatey
Altitude: 1,100-1,200 m.a.s.l.	Primary flavour note: Prune
	Status: In Warehouse

Lyquidambar is produced by a family-owned exporter with more than 100 years of experience in growing, processing and exporting one of the best coffees in the country. The main activities of this collective are located in the best coffee growing region of El Salvador: the Apaneca-Illamatepec region, known for its fantastic soils, microclimates and an optimal environment perfect for coffee growing.

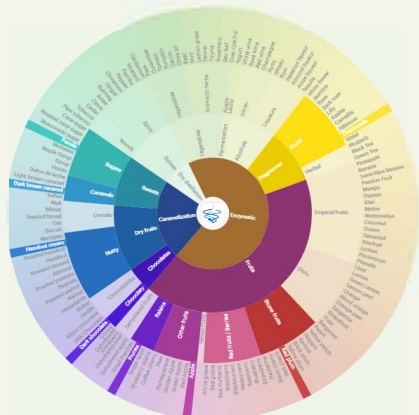
Descriptors Wheel

Subgroup

Nuts, Sugars, Real fruits / Berries, Caramels, Chocolatey, Floral, Stone fruits, Other fruits, and Raisins

Aroma/Flavor

Dark brown caramel, Dark chocolate, Prune, Real plum, Hazelnut cream, Apple, Chamomile, and Panama



Specs sheet

Picking method Manual - Selective	Screen size 16/19
Crop month January and February	Colour Light Green
Process Traditional	Moisture (ISO 6673) 10.50 %
Process type Airmechanical Natural	Water activity 0.54
Drying technique Mechanic	

About the process

- Cherries received
- Pre-drying outdoors
- Drying in an industrial dryer

Cupping Data

Attributes

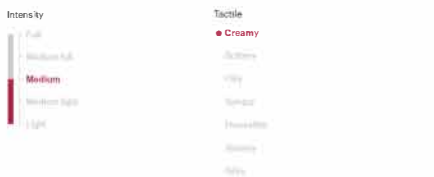
Smell	8.00
Taste	8.00
Acidity	8.00
Ending	7.75
Body	8.00
Balance	7.75
Overall	8.00
Cup cleaning	10.00
Sweetness	10.00
Uniformity	10.00
TOTAL	85.50



ACIDITY



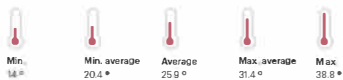
BODY



Agtron 65 - Light Medium	Sample roasting 8 min	Cupping Data 03/08/2023	Grammage 12 g	Milliliters 200	Sample grinding Cupping - between 600 and 800 microns
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Weather

Annual temperature in °C



Days with adverse weather

