

Coffee Vega FHI

Origin: El Salvador
Region: Apaneca-Ilamatepec
District: Juayúa



Collection/Constellations	Crop year: 2023
Process: OOTB Anaerobic Natural Mountain dry	SCA Score: 86
Species: Arabica	Format: 3000 kg Grain Pro
Varieties: Heilboom	Profile: Floral
Altitude: 1600 m a.s.l	Primary flavour note: Hibiscus
	Status: Sold out

A coffee from Andres Salaverria

VEGAs the Starthat gives its name to all the coffee lots produced by Andres Salaverria in the coffee growing region of Apaneca – Ilamatepec. The lots are differentiated by their different characteristics in flavour, aroma and processes, each coffee grower/receives the name of a star to name his lots, thus forming a great coffee universe.

Descriptors Wheel

Subgroup

Red fruits / Berries, Caramels, Citric, Floral, Tropical fruits, Stone fruits, and Alcohols

Aroma/Flavor

Light brown caramel, Hibiscus, Lychee, Peach, and Rose wine



Specs sheet

Producer's name Andres Salaverria	Fermentation Anaerobic
Farm size (ha) 20700 ha	Drying technique Mountain Dry
Type of soil Francisco arenoso	Screen size 14/17
Picking method Manual - Selective	Colour Reddish Brown
Crop month January and February	Moisture (ISO 6673) 10.90%
Process Modern	Water activity 0.58
Process type EXT Anaerobic Natural Mountain dry	

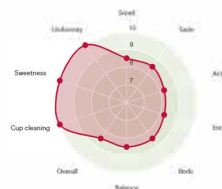
About the process

- Cherries selected
- Sorting by ripeness
- Anaerobic fermentation in cherry for 300+ hours
- Outdoor drying with the Mountain Dry technique

Cupping Data

Attributes

Sweet	8.50
Taste	8.50
Acidity	8.25
Ending	8.25
Body	8.50
Balance	8.50
Chemical	8.50
Cup Cleaning	10.00
Scumless	10.00
Uniformity	10.00
TOTAL	89.00



ACIDITY



BODY



Agtron	Sample roasting	Cupping Data	Grammage	Milliliters	Sample grinding
65 - Light Medium	18 min	05/10/2023	12 g	200	Cupping - between 600 and 800 microns

Producer history



Andres Salaverria has had a passion for coffee growing since he was a child. His family has been dedicated to coffee growing for more than 100 years, with farms in the coffee growing regions of Atiquizaya, Concepcion de Ataco, Juayua and Apaneca. Andres is the fifth generation and has been dedicated to coffee growing for 11 years. Andres remembers how he enjoyed accompanying his father to the El Molino mill every night to see how the coffee cherries arrived to be unloaded from the day's harvests from different farms. He loved getting on the trucks and jumping on the piles of grapes, since then his interest in coffee has been growing. Every summer he developed temporary jobs in the family coffee company with the purpose of learning and implementing new knowledge. After graduating from university, he completed the Ernesto Ily Master's degree in science and coffee economics, which was enriching of its products and at the same time always be on the lookout for new trends in other coffee producing countries in order to be able to replicate them from his beloved country El Salvador. Among the farms managed by the Salaverria family are the following: The San Francisco Farm, one of the most important for the family business, is not only home to a coffee producing region, but also to a Natural Forest Reserve, which was donated to the National Forestry Association of El Salvador for the purpose of preserving a beautiful habitat for many exotic species of plants and animals. The San Francisco farm is located near the town of La Mejida, in the coffee growing region of Apaneca – Ilamatepec, in the district of Juayua. Its rich volcanic soils make San Francisco an ideal place for coffee cultivation. At the farm San Francisco Coffee is 100% shade-grown. Harvesting activities are carried out through selective manual harvesting, which consists of picking fully ripe cherries. Social and environmental activities play an important role in the daily activities of the farm and for the family business, which always seeks to supply the surrounding communities with health services and infrastructure for educational activities.

Weather

Annual temperature in °C



Days with adverse weather

