

EL SALVADOR SUIZA

REGION	Santa Ana Volcano
VARIETY	Bourbon, Pacamara
PROCESS	Washed & patio dried
ALTITUDE	1,650m metres
OWNER	Juan Francisco Menéndez

CUPPING NOTES

Clean
Strawberry
Plum
Cream

Finca Suiza won the El Salvador Cup of Excellence in 2010 and was placed second in the 2007 competition.

The Menéndez family bought Finca Suiza in 1952 and over the years have vastly improved and extended the farm. Since 2005, the head of the third generation to grow coffee at Suiza, Juan Francisco, has been managing the farm on behalf of his mother, Julia Margarita Martínez Molina.

Finca Suiza is located in prime specialty coffee country in the foothills of the Santa Ana volcano. The farm's 22 hectares are planted out with a mix of Bourbon and Pacamara varieties, as well as a few old Typica trees, which were planted by Juan Francisco's grandparents. The coffee is grown in the shade of native trees, which also provide habitat for a variety of birds and insects.

The farm provides work for 8 permanent employees and 20 temporary workers during harvest time. The coffee is selectively hand picked only when fully (almost over) ripe, and re-sorted to make sure that no immature bean or dry pods are processed. The coffee cherries are depulped within a few hours of being harvested at a state of the art, low water 'eco mill', fermented, fully washed and sun dried on patios for 10 to 12 days until the coffee reaches 12% humidity. It is then stored in a purpose built facility to maintain quality until it is ready for export.