



## Product **Sierra Julián**

### ► Quality - Taste notes

**Bean Size:** 1.37 gr/bean

**Well-fermented Beans:** 72%

**Semi-fermented Beans:** 18%

**Defects:** 0%

**Roasting Conditions:** 120°C; 25'; 12 µm

**Liquor:** rhubarb, persimmon, walnuts, dill, beetroot, carrot, okra, earthy, coffee pulp notes

**Chocolate 66%:** green sugar cane bark, ripe fig, dill, herbs, quiche, acidic, chill

### ► Harvest

### ► Processing

**Varietal composition:** Trinitario blend (28% lilac; 14% white)

**Pulp pre-conditioning:** /

**Fermentation method:** Small-sized cascade wooden box (50kg)

**Pre-drying:** /

**Drying:** 10-day sun-drying; open air; wicker basket

### ► Generals

Sonsonate, El Salvador

**Producer:** Finca La Sierra

**Coordinates:** 13°40'44.7"N 89°33'01.9"W

**Availability:** ~0.5 - 1.0 MT/year

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