



# EL SALVADOR MIRAMAR

**LIMITED EDITION MICRO LOT**

**SCA SCORE 87.5 | 100% ARABICA**

**PRODUCER: FINCA MIRAMAR**

**REGION: SAN SALVADOR VOLCANO**

**ALTITUDE: 1650 M**

**PROCESSING: ANAEROBIC NATURAL**

**VARIETY: BOURBON**

Notes of juicy peach and vibrant orange combined with rich dulce de leche. A creamy brightness from the anaerobic fermentation adds round lactic acidity, balanced by the cup's syrupy body and lingering sweetness with a delicate floral touch.

This coffee is grown on the slopes of the San Salvador Volcano at the Miramar farm in Santa Tecla, run by the Alfaro family, fourth-generation coffee producers. The rich volcanic soils and cool microclimate provide ideal conditions for cultivating small-batch specialty lots. After a 192-hour anaerobic fermentation, the coffee is naturally dried for 28–30 days, deepening its sweetness and enhancing its flavour notes.

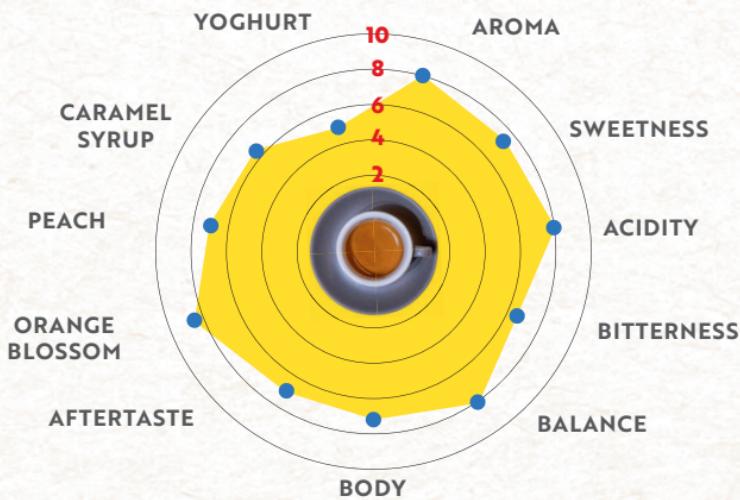


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### CUP PROFILE: ESPRESSO

FLAVOUR NOTES: Orange blossom, peach, caramel syrup, yoghurt.

AROMA: Peach, caramelised nuts.

AFTERTASTE: Floral, caramelised nuts.

### BREWING RECIPE: DOUBLE SHOT ESPRESSO

Basket size = 14g basket (RS1)

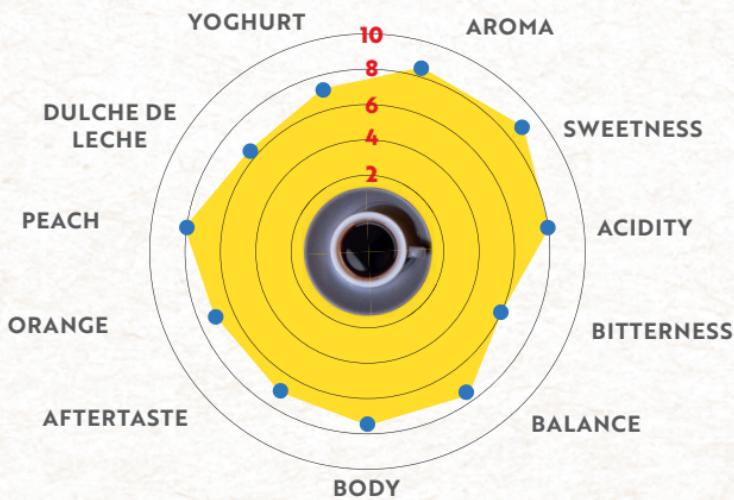
IN:	18g
OUT:	38g
Contact time:	28-29 sec
Temperature:	94°



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### CUP PROFILE: FILTER

FLAVOUR NOTES: Peach, dulche de leche, orange, yoghurt.

AROMA: Dulche de leche.

AFTERTASTE: Citrus fruits, roasted almonds.

### BREWING RECIPE: V60

A flat bottom filter is recommended to highlight the sweetness of the coffee.

IN:	18g
OUT:	300ml
Temperature:	93°
Blooming:	40g (30sec)
Water delivery time:	1:45 min
Total contact time:	2:30 min

