



El Salvador

Finca El Molino - Orange Bourbon

Direct Trade

Country..... El Salvador
Farm..... Finca El Molino
Varietal..... Orange Bourbon
Altitude..... 1500 meters
Process..... Washed

Cupping Profile:

Acidity - 8
Body - 8, creamy, smooth
Flavor - 8.5, milk chocolate
Aftertaste - 8.5, lingering
Sweetness - 8.5, orange
Roast - Light/Medium
PT's Score - 91

Many mysteries exist in the world of coffee. One of the mysteries that seems to unravel a little bit every year is the number and types of varieties. It seems that variations of traditional varieties are discovered every year, adding to the great diversity of coffee experiences in the world of specialty coffee. You can now be a part of this discovery process with our Orange Bourbon from Finca El Molino in El Salvador.

Several years ago, famed coffee producer Aida Batlle was working with Jose Antonio Salaverria, owner of Finca El Molino, when they discovered this new, mysterious natural mutation on the Red Bourbon trees. At the time, it seemed like a lot of work for very little, if anything in return. Fortunately for us, she convinced Jose to separate out this unique phenomenon and cup them for quality. The separation had begun and they have been forming the Orange Bourbon lot for PT's Coffee and a few of our friends ever since.

The distinct orange and milk chocolate notes are back in this year's harvest! The first sip brings slightly floral and orangey notes to the forefront. As it cools, the body is accentuated with notes of milk chocolate, leaving you with a smooth and chocolaty finish.



785.862.JAVA office
929 SW University, Ste. D-2
PO Box 19229
Topeka, Kansas 66619