

Coffee Cupping

Venue: Keienbergweg 89, 1101 GE
Amsterdam

Countries: El Salvador & Guatemala

Organized by: The Salvadoran
Chamber of Commerce in Holland
(0613798906)

(elsalvadorhollandbcc@gmail.com) and
Latin American Trade Agency

(0638096293)

(info@latinamericantradeagency.co.uk)

Date: 04 September 2020

Time: 14.00-16.00



Coffee Cupping

Venue: Keienbergweg 89, 1101 GE Amsterdam.

Countries: El Salvador & Guatemala.

Organized by: **The Salvadoran Chamber of**

Commerce in Holland (0613798906)

(elsalvadorhollandbcc@gmail.com) and **Latin**

American Trade Agency (0638096293)

(info@latinamericantradeagency.co.uk)

Copper Wouter Brunia

Date: 20 March 2020. **Time:** 14.00-16.00

Googlemaps: <https://maps.app.goo.gl/oz4cxRdD5qgScy1C6>

<https://www.facebook.com/events/630603827728782/>

The Bilateral Chamber of Commerce El Salvador Holland & Latin American Trade Agency and our coffee cupper Wouter Brunia Are proud to present a Coffee Cupping for Salvadoran and Guatemalan Coffees, on Friday 20th of March 2020, from 14.00-16.00 with some snacks afterwards.

There are limited places available, so please confirm that you come to as well 06-13798906 as 06-38096293 by sms

Descriptions of the coffees

Castadis Salvadoran Coffee (6 samples)

1-2-3-Bosque Lya (in roast clear, dark and Espresso).

The area of Bosque Lya coffee farm is 150 Manzanas, this farm is a Strictly high grow coffee plantation, it goes from 1,400 meter to 1,900 meter high, all the coffee is (SHG). Coffee Type: *Arabia Bourbon*, Production: 200,000 pounds. **Awards:** First place at the "Cup of Excellent in El Salvador" 2004; Second Best Coffee from El Salvador by the "Consejo Salvadoreño del Café" 2017

1-2-3-San Eduardo (in roast clear, dark and Espresso) The area is 50 Manzanas, this farm goes from 1,000 meter to 1,300 meter high, this is a High grow coffee (HG). Coffee Type: *Arabia Bourbon* Production: 100,000 pounds

TJY Salvadoran Coffee (3 samples)

1- *Las Mercedes Farm* Description of the quality: "Multidimensional, complete coffee from beginning to end, intense acidity, round body, substantial, juicy, intense fruit flavour, creamy, fruit types: cherry, plum, peach, caramel, honey and cocoa chocolate." First place cupping profile from Cup of excellence 2006) Size of the plantation: 160 hectares. Annual production: 3,000 quintales. Coffee types: *Red, Orange and Yellow Bourbon, SL28, Pacamara, Red and Yellow Icatu, Red and Yellow Caturra, Maracaturra, Geisha* (2021) and *Tabi*. Altitude: 1,100 – 1,530 meters Approvals / awards: Cup of Excellence 2006 and 2009.

2- *La Fé Farm* Variety: *Bourbon* Process: Washed. Size of the plantation: 8 Manzanas (6 hectares) Annual production volume: 125 quintales. Altitude: 1,300 meters

3- *Noruega Farm* Variety: *Bourbon*. Process: Natural fermented for 90 hours. Size of the plantation: 31 Manzanas (22 hectares). Annual production volume: 400 quintales. Altitude: 1450 / 1700 meters

TJY Guatemalan Coffee (5 samples)

1- *El Zapote Anexos* Altitude: 1500 / 1900 meters. Rainfall: 2500 millimetre. Harvest: December-April. Yearly production: 138.000 kg. Soil: clay-loam. Processing methods: fully washed, honey, natural. Drying methods: patio, raised beds. Predominant varieties: *Bourbon, Catuai, Caturra, Geisha, Pacamara, Villa Sarchi*. Certifications: Rainforest Alliance. Awards: Cup of Excellence 2018, 2nd place, Ana café's Regional Competition 2018, first place processes category, Ana café's Regional Competition 2017, second place, Ana café's Regional Competition 2015, third place

2- La Libertad Altitude: 1600 / 1800 meters. Rainfall: 1600 millimetre. Processing: fully washed. Drying methods: Patio. Predominant varieties: Bourbon, Catuai, Caturra, Pache, Typica. Harvest: January-April. Soil: clay-loam

3- La Maravilla Plantation 22 hectares. Altitude 1650 / 1800 meter. Rainfall: 1600 millimetre. Harvest: December-April. Yearly production 35.328 kg. Processing methods: Fully washed, honey. Drying methods: Patio, Raised beds, Greenhouse. Soil: clay-loam Certifications 4c. Predominant varieties: Bourbon, Caturra, Pache. Awards: CoE 2011 12th place, CoE 2013, 17th place, CoE 2014, 9th place, CoE 2016, 19th place. 4- La Joya Altitude: 1759 / 1850 meters. Rainfall: 1100 millimetre. Soil: clay. Harvest: January-March. Yearly production: 1.725 kg. Processing methods: fully washed. Drying methods: Greenhouse. Predominant varieties: Catimor, Catuai, Sarchimor.

5- La Hermosa Plantation 126 hectares. Altitude: 1850 meters. Soil: sandy. Rainfall: 1000 millimetre. Harvest: December-April. Yearly production: 98.325 kg. Processing methods: fully washed, honey, natural. Drying methods: Patio, Mechanical (Guardiola), Raised beds, Greenhouse. Predominant varieties: Bourbon, Catuai, Caturra, Geisha, Marago, Marsellesa, Pacamara, Pache, Typica. Certifications: C.A.F.E. Practices, Organic. Awards: Cup of Excellence Winner 2012, 2015, 2017, 2018. Ana Café Regional Competition 2014, 2015, 2016, 2017, 2018

AMCES (Alianza de Mujeres en Café de El Salvador) (13 samples)

1-SHG Lausanne, Shalom Estate Farm. Plantation: 68,95 hectares. Altitude: 900 msnm Soil: clay. Rainfall: 2950-3175 millimetre. Harvest: November-January. Processing methods: washed in clean water Drying methods: sun dried in patios. Harvest: December-April. Varieties: Pacas, Cuscatleco, Marselleza, Sarchimor, Bourbon Certifications: Mill RFA certified.

2- Gourmet Lausanne, Monte Slon Estate Farm. Plantation: 35,70 hectares. Altitude: 1200-1400 msnm. Soil: sandy clay loam. Rainfall: 3200-3500 millimetre. Harvest: December-February. Processing methods: washed in clean water. Drying methods: Preparation Gourmet especial preparation. Varieties: Bourbon Certifications: Rainforest Alliance, RFA certified.

3-Zenith Coffee Apaneca- Llamatepec Pacamara. Plantation 17 hectares. Altitude: 1575 masl. Yearly available production 9.060 kg. Drying methods: natural sun dried on African beds. Varieties: Pacamara Description: excellent, sweetness, acidity, body and flavour, with hints of fruity citric and spices

4-Zenith Coffee Apaneca- Llamatepec Red Bourbon. Altitude: 1.525 masl. Yearly production 4.225 kg. Processing methods: washed Drying methods: patio dried. Varieties: Red Bourbon Description: well balanced, with excellent sweetness and acidity. Floral and honey notes.

5- Angulema farm. Plantation: hectares. Altitude: 1250 meters. Processing methods: honey. Varieties: Pacas, Bourbon Description: it has a sweet aroma, fine acidity, rounded body, sweet creamy taste and long aftertaste.

6- Finca Divina Providencia. Plantation: 12 hectares. Altitude: 1450 masl. Soil: clay loam. Rainfall: 2200-2500 millimetre. Annual production 100 bags. Processing methods: washed, semi washed and honey and naturals. Cherries picked by hand. The mill is eco-friendly. Drying method: Pinhalense and raised beds. Harvest: December-March. Varieties: 100% Bourbon.

7- Los Cipreses farm. Plantation: 30 hectares. Altitude: 1350-1500 masl. Processing methods: washed. Annual production. Varieties: Red and Yellow Bourbon Description: the coffee is recognized by its citrus, chocolate, caramel and vanillatones.

8- Pacayal Plantation: 45 hectares. Altitude: 900 masl. Processing methods: washed. Rainfall: 1600-1900 millimetre. Annual production 6900 kg. Varieties: Bourbon, Pacas, Parainema, Cuscatleco. Description: full body, very sweet, medium low acidity cup with notes of floral, milk, chocolate, vanilla, mellow, spicy. Great every day coffee for wholesale.

Pending five more coffee descriptions from AMSES and one from Guatemala.

There are limited places available, so please confirm that you come to as well 06-13798906 as 06-38056293 by sms