



## EL MANZANO



**CUATRO M IS THE ORGANIZATION** IN El Salvador that manages the quality assurance, processing management, and exporting for El Manzano. In addition, they operate Finca Ayutepeque. It supplies us with the coffee for Penrose v24. Both farms are located in the Santa Ana district just north of the Santa Ana volcano. Cuatro M established El Manzano in 2005 along with Beneficio Manzano. They serve as the focal point of Cuatro M's vision of innovation and quality.

Cuatro M excels at vetting and controlling the production and processing of coffee. This shows in the consistent quality of the delivered product. This is due, in large part, to the work of their quality assurance manager, Javier Eduardo López. He coordinates with farm managers, production managers, in-house roasters, and cuppers to ensure they deliver coffees according to specification. This monumental task cannot be overstated.

Cuatro M grows different coffee varieties and cultivars in dedicated farm sections. As a result, they better understand the unique potential within their climate. In addition, this helps them inform other farmers in the area with the varieties that work well. This year's offering is a traditional variety called Bourbon. In 1841, Missionaries brought the Bourbon lineage to Central Africa and Kenya. Then, this lineage traveled to southern Brazil in 1860. After, it spread to Central America. El Salvador still has a significant amount of bourbon in active production.

DECEMBER 2019



## EL MANZANO



COUNTRY:	El Salvador
REGION:	Santa Ana
ALTITUDE:	1300 - 1550 MASL
PROCESS:	Washed
HARVEST:	Nov. 2018 - March 2019
VARIETIES:	Bourbon
SOURCING PARTNERS:	El Manzano (farm) Cuatro M (farm group) Odyssey (importer)

## SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	apple, graham, pear, molasses

