

JANUARY 2022



LA CUMBRE — MANZANO



INTRODUCING THE BLUEPRINT COFFEE

Boutique Series: a selection of the finest and most unique offerings from our partners around the globe. Boutique Series represents standouts in our coffee lineup, featuring special varieties, distinct processing methods, and prestigious origin farms. Because of their unique qualities, Boutique Series offerings are available in limited releases. It's a one-of-a-kind flavor experience our team has intentionally selected to showcase all the things we love most about coffee.

This first Boutique Series release hails from La Cumbre, the highest and most distinguished plot of the El Manzano farm in El Salvador. Finca El Manzano is a family-owned farm, founded in 1872 and currently operated by Emilio López Díaz. Emilio is recognized as a leader in the global coffee community. It is not uncommon to see coffees from El Manzano, and from La Cumbre, specifically, in the top ranks of the Cup of Excellence and on stage at the World Barista Competition.

Two other notable features of this lot are its variety and processing. The Pacamara variety is a quirky one, both beloved and somewhat controversial for its intense nutty and earthy tones. But, when enhanced by careful natural processing, it produces something truly unique. This lot is exceptionally sweet, with tones of cherry, grape, and dried fruit. While natural Ethiopian coffees are often known for their intense ripe fruit and winey cup qualities, this natural is more in the flavor family of indulgent chocolate cherry desserts.

Enjoy a cup of Blueprint Coffee's latest Boutique Series release. And stay tuned for the next special feature.



PHOTO: Kevin Reddy
ABOVE: A view from atop El Manzano coffee farm.

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COUNTRY:	El Salvador
PRODUCER:	Emilio López Díaz
REGION:	Santa Ana
ALTITUDE:	1525 MASL
PROCESS:	Natural
HARVEST:	January 2021
VARIETIES:	Pacamara
SOURCING PARTNERS:	El Manzano (Farm) Cuatro M (Farm Group & Mill) Odyssey (Importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2
WE TASTE:	chocolate covered cherries, nougat, grape

