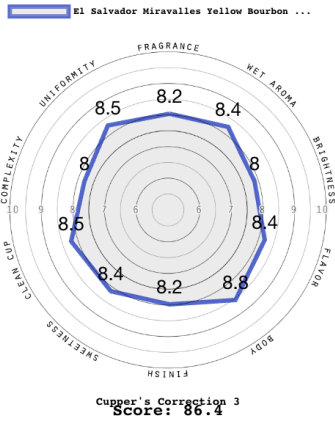




# El Salvador Miravalles Yellow Bourbon

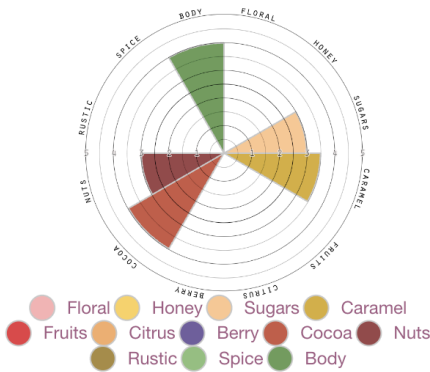


## FULL CUPPING NOTES

The ground coffee has a malty-sweet note, like chocolate malted grains, and brown beer, with faint impressions of toasted nuts, and sorghum syrup. The wet aroma has some brown sugar hints, a mild cocoa note that brought to mind Ovaltine, and hazelnut. City+ roasts develop creamy caramel tone, along with traces of almond, and brown rice syrup. The cup has fairly mild acidic impression, which only seems to drive up the bittersweet tones, especially when roasted dark. My darkest Full City roast brought out thick body and robust roast tones, high % cacao chocolate, baking cocoa, with wisps of smoke woven in. It makes an absolutely killer espresso too, deep-toned and chocolatey, tangy dark chocolate truffle, ganache, 80%+ cacao bar, with hints of shaved lemon peel and creamy macadamia nut.

## SPECS

EL SALVADOR MIRAVALLS YELLOW BOURBON ...



Region	Apaneca, Ahuachapan
Processing	Wet Process (Washed)
Drying Method	Patio Sun-Dried
Arrival date	July 2025 Arrival
Lot size	12
Bag size	69 KG
Packaging	GrainPro Liner
Farm Gate	Yes
Cultivar Detail	Yellow Bourbon
Grade	SHG
Appearance	.5 d/300gr, 15-17 Screen
Roast Recommendations	City+ to Full City+
Type	Farm Gate
Recommended for Espresso	Yes

*sweet maria's*

### El Salvador Miravalles Yellow Bourbon

Creamy caramel tones, traces of almond, malty accents, and mild acidity. Dark roasts punch up bittersweet flavors like high % cacao chocolate bar, baking cocoa, and more. City+ to Full City+. Good for espresso.