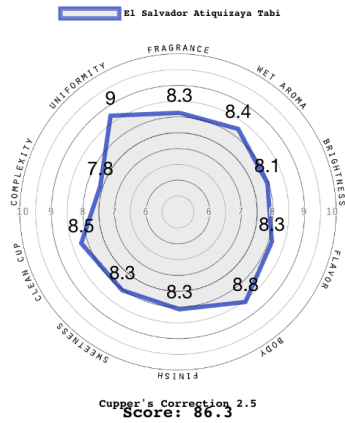




El Salvador Atiquizaya Tabi

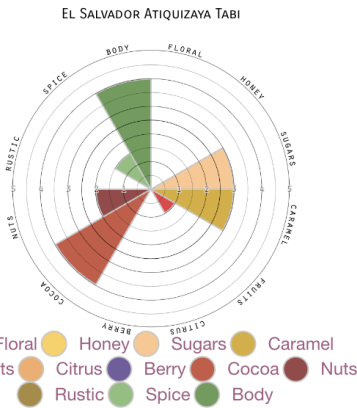


FULL CUPPING NOTES

Core flavors have dark-toned bittersweetness that's fairly well balanced, with impressions of unrefined sugars, cinnamon toast, and an aftertaste that goes from caramel-nut sweetness, to cocoa powder bittering in the long finish. There's a hint of acidity at City roast level, like barley tea, and is well-integrated and unimposing. Body is developed in the darker roasts, and our Full City+ roast brought syrupy mouthfeel, and compact bittersweet chocolate notes, with lasting smokey roast flavors. This coffee is a no-brainer for espresso use too, promising a dense bittersweet flavor profile that tastes great solo, and also a great base for milk drinks.

SPECS

Region	Apaneca, Ahuachapan
Processing	Wet Process (Washed)
Drying Method	Patio Sun-Dried
Arrival date	July 2025 Arrival
Lot size	36
Bag size	69 KG
Packaging	GrainPro Liner
Farm Gate	Yes
Cultivar Detail	Tabi
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 Atiquizaya Tabi

Dark-toned bittersweetness that's crowd-pleasing, hints of unrefined sugar, cinnamon toast, an aftertaste that goes from caramel-nut to cocoa powder bittering in the long finish. City to Full City+. Good for espresso.