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El Salvador Cerro Las Ranas Honey Processed

4-5 minutes



Rated **4.17** out of 5 based on 6 customer ratings

[\(6 customer reviews\)](#)

\$7.25

A lovely slightly-exotic daily drinker. Light to medium roasts are preferred with our favorite roast being right in the middle of the cracks. Lighter roasts have a hint of floral/citric acidity with just a touch of sweet and delicate red fruit coming from the honey processing. A bit on the nutty/chocolaty side for its balance, starts as a dry nutty at very light roasts, turns more chocolaty as the roast gets darker.

A little front loaded with the more acidic and fruity tones at traditional light roasts. Medium roasts have better balance between light and dark tones cutting out some acidity; smooth, rich, sweet edged. Dark roast loses the more exotic acidity and fruity edge but turns very thick, nutty, semi-sweet chocolaty with smoky accents.

451 in stock

Arrival Date:	05/19/23
Lot #:	0013
Origin:	Apaneca, Ahuachapán
Processing Method:	Honey

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Description

A blast from the past! A great year for Cerro Las Ranas. Years ago we found this coffee and fell in love, it was really cutting edge with its honey processing, an early adapter on what is now one of coffees hottest trends.

Cerro Las Ranas (the Hill of Frogs) coffee is named after the farm's lagoon that is populated by thousands of frogs located in Apaneca within the department of Ahuachapan, El Salvador.

The coffee is produced by JASAL, a family owned operation where Jose Antonio Salaverria and his sons take great pride in their meticulous attention to detail, from year-round farm management to quality control in the cupping lab, and everything in between. In the pulped natural process (also called a honey process), Jose pulps perfectly ripened cherries and then dries the coffee beans, still covered in mucilage, on clay patios while constantly turning the beans to ensure even drying. This process provides a more consistent product than a full natural while still bringing some of the great attributes of a natural processed to the cup profile.

Tasting Notes: A lovely slightly-exotic daily drinker. Light to medium roasts are preferred with our favorite roast being right in the middle

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A little front loaded with the more acidic and fruity tones at traditional light roasts. Medium roasts have better balance between light and dark tones cutting out some acidity; smooth, rich, sweet edged. Dark roast loses the more exotic acidity and fruity edge but turns very thick, nutty, semi-sweet chocolaty with smoky accents.

Roasting Notes: A little higher chaff and a bit uneven roasting compared to a nice fully washed coffee. Nothing too challenging. We would recommend avoiding both super light and super dark roasts, they will either put a sour edge to the cup or a bitter edge. Light to medium roasting with this cup is where it will shine assuming you like a crisper cup. Close but not touching 2nd crack is ideal for smoothness and body.

Variety: Bourbon, Pacamara, Sarchimor, Pacas, Catuai, and Caturra

Elevation: 1450 – 1780 masl