



El Salvador Borja Nathan Estate

butterscotch - citrus - milk chocolate

LATIN AMERICA



Producer: JJ Borja Family



Region: Apaneca-Illamatepec



Cultivar: Bourbon, Pacas,
Sampacho/ABM



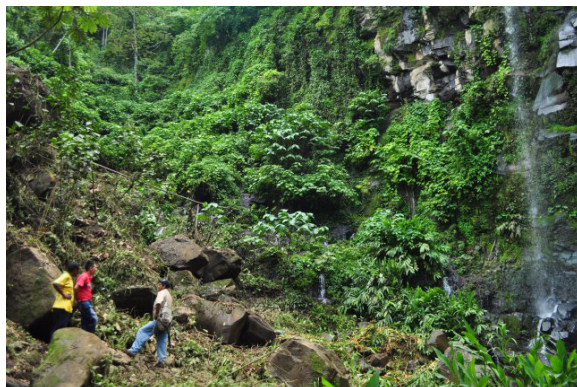
Processing: Fully Washed



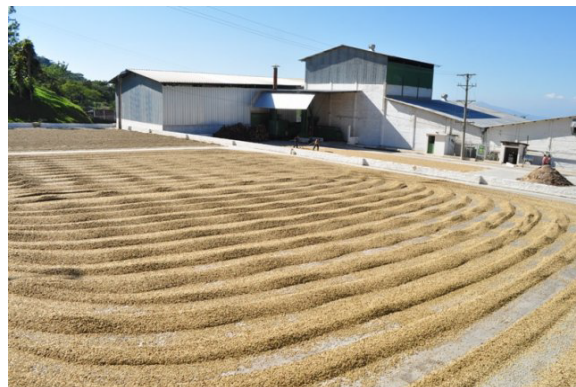
Elevation: 1100 - 1400 MASL



Harvest: Nov - Dec



Waterfall and coffee



Coffee drying by mill



JJ Borja Nathan is a traditional coffee producing family. The farm has been in the family since 1890. They cultivate the most highly recognized varieties of Arabica coffee in the Apaneca-Illamatepec mountain range which is known for its rich volcanic soil ideal for coffee growing.

The JJ Borja Nathan family has full control over the processing of cherry at their wet and dry mill to guarantee the quality of their coffees. One of the main features of the farm that contributes to the high cup quality is the use of the thermal springs in Agua Caliente Mill, which emerges from the earth at 40 degrees celsius. They also use spring water at 35 celsius and water from a local reservoir at 28 celsius. Its this combination of waters and temperatures during the wet milling process that gives the Borja Nathan coffee its unique profile.