

El Salvador

Miramar



'Miramar' is the plot of land on the Los Nogales farm where this coffee is produced. Miramar ranges from 1450-1650 masl and contains a special hybrid varietal of Bourbon and Pacas. The coffee is dry processed on patios on site.

For filter style brews try 65g of coffee per litre of water. For espresso try brewing 1:2.25, we use 20g in and 45g out in with a 20g VST basket in our Sanremo Café Racer.

In the cup there is a rich dark chocolate undertone, followed by a complex muscovado sugar sweetness and stoned fruit acidity.