



FINCA MAURITANIA

Santa Ana, El Salvador

Certified Organic



SANTA ANA, EL SALVADOR

REGION
SANTA ANA

VARIETY
BOURBON

ALTITUDE
1400-1600 M

HARVEST
JAN-MARCH

CUPPING NOTES
BUTTERSCOTCH, BROWN SUGAR,
SWEET PASTRY, RICH BODY



Our relationship with Aida Battle and her farm, the now famous Finca Mauritania, is one of our most treasured coffee relationships. When we first met Aida, we knew that her dedication to quality and sustainable farm management was something special. We knew we loved the coffee, and we knew that we wanted to work with Aida for a long time. This desire and commitment has paid off in spades, and we have been rewarded with some of the best coffee in the world and an irreplaceable friendship.

Finca Mauritania sits on the northern slope of the Santa Ana volcano in western El Salvador. It turns out that this slope provides an ideal coffee growing microclimate, with soil and weather conditions perfect for growing intensely sweet, aromatic coffees. Add to this the passionate, focused, perfectionist efforts of a farmer like Aida and you create coffee magic. The complex, syrupy, butterscotch and gentle fruit tones of this coffee are true to its heirloom Bourbon pedigree. It's a perfect coffee from a perfect place, and the quality has even improved over the years.

I remember the first time I spoke with Aida about buying the coffee. We talked about a commitment to organic agriculture, and Aida shared with me her farming philosophy; she shunned the idea of using chemicals on her farm, and wanted to learn more about natural farm management techniques. I expressed our desire for Certified Organic coffee, and encouraged her to become certified. When it became time to negotiate the price of the coffee, we included



a premium designed to support Aida's transition to organic. In the years since then, Aida has dealt with soil fertility issues, disease and pest infestations on neighboring farms, and even a volcanic eruption. Through it all, Aida has maintained her commitment to natural farming techniques. An organic certification, however, requires more than just natural techniques; it requires recordkeeping, organization, and a relationship with a certifier. This certification can be arduous and complicated, and many farmers quit before actually becoming certified. It's especially difficult in El Salvador, a country with few organic farms and fewer certifiers. Aida persisted, however, and we are extraordinarily proud to announce that four years after that first meeting, Aida has succeeded at becoming certified organic! We are pleased and proud that Finca Mauritania has achieved this certification, and we can now sell the coffee as Certified Organic!!



This coffee is truly the best of all worlds: incredible quality and purchased directly from a family-run organic farm. We're thrilled to share coffee from Finca Mauritania with you.

Peter Giuliano, Director of Coffee



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