



LAS NUBES



Coffee:	Las Nubes
Country:	El Salvador
Region:	Sonsonate
Producer:	Ernesto Lima
Roast Level:	Medium
Varieties:	Bourbon, Caturra
Process:	Washed
Altitude:	1500 MASL
Landed:	July

 **ESPRESSO**

TASTING NOTES

FOREST FRUITS / CHOCOLATE / SILKY

A first-time showcase, Las Nubes is all about texture and body, amplified by a tasty forest fruit acidity. This coffee will appear in our Choc-Ice blend before launching in our shop—and as a subscriber, you get to be first in line to enjoy this gem.

Ernesto Lima's Las Nubes farm sits high in the mountains of Sonsonate, near the base of the Santa Ana volcano. At over 1,500 metres, its name—Spanish for “the clouds”—suits the altitude. The Lima family is among the most awarded in Cup of Excellence history, and Ernesto's coffees are carefully washed at the family's Las Balcanes micro-mill before export via Cuzcachapa.

Coffee has grown on this land for nearly a century. After the volcano's 2006 eruption, the ash enriched the soil so thoroughly that fertiliser is no longer needed. Ernesto and his son steward the farm with care, growing coffee beneath native shade trees—cedars, oaks, and balsam—chosen to protect young plants from the shifting climate.

Las Nubes continues to produce characterful, high-altitude coffees that reflect the resilience of the land and the legacy of the Lima family.