



## Product Fact Sheet

### About the 25<sup>th</sup> Anniversary Coffee Collection

To commemorate its 25th anniversary, Salt Spring Coffee has created a limited-edition coffee collection inspired by the values that have defined the company since the very beginning, its achievements over the years and its aspirations for the future.

For the collection, the company sourced specially grown, single-origin coffee beans from expert grower and long-time proponent of regenerative organic agriculture Byron Corrales in Matagalpa, Nicaragua. They were then processed in three different ways (washed, natural and honey processed) to create three distinctive coffees that allow the drinker to appreciate the nuances that each process imparts on the coffee.

Each coffee's name – Legado, Momento and Porvenir – reflects the past, present and future of the company and is a nod to the coffees' Nicaraguan roots.

### About the Coffees

**Legado (Washed)** – Video: <https://youtu.be/3lzzIC-Tkgo>

The element that sets washed, natural and honey processed coffee apart from one another is how much coffee cherry is left on the bean while it dries. In the case of washed coffee, all of the coffee cherry is removed from the bean before it is set out to dry in the sun. With this approach, the true character of the origin, growing conditions and processing is revealed. These coffees are typically sweet and balanced, with notes of chocolate, nuts and even some subtle fruit or floral notes.

**Momento (Natural)** – Video: <https://youtu.be/V8pJvMDvt1E>

In contrast to a washed coffee, naturals are dried with the coffee cherry left entirely intact on the bean. These coffees are dried on raised beds which aid in ensuring even and thorough drying of the coffee. In the case of these massive Maracaturra beans, the drying stage will take 21-25 days depending on weather conditions. During this time, the coffee cherry infuses the beans with intense fruit notes and dynamic character that is emblematic of natural coffees.

**Porvenir (Honey Processed)** – Video: [https://youtu.be/mSYVmlCG1\\_8](https://youtu.be/mSYVmlCG1_8)

Honey processed coffee lands right in the middle of washed and natural processed coffee. Most of the cherry is removed from the beans with a thin layer of the cherry called "mucilage" left on for the drying stage. This thin coating of fruit matter turns dark in colour and sticky as it dries, hence the name "honey processed". While no honey is added to the coffee, they do have lovely sweetness to them, with fruit notes more subtle than those typically found in natural coffees.