

EL SALVADOR



Region

Cordillera de Bálsamo, Quetzaltepec

Producer

Las Mercedes

Altitude

1,650 masl

Variety

Pacas & Bourbon

Harvest Period

Jan - Apr

Processing

Washed

EL SALVADOR WASHED ARABICA SHG EP LAS MERCEDES RESERVE MICROLOT

citric • round • chocolate • toffee • raspberry jam

Coffee production in El Salvador has shaped its history for more than 100 years and has been a significant contributor to the Salvadoran economy since the mid 19th century. Until the civil war in the 1980s, El Salvador was one of the most organized coffee-producing countries of Central America, with a renowned international reputation for quality and efficiency. After the end of the war, the country has been striving to recover its production. Due to its rich volcanic soils and mild climate, El Salvador produces excellent coffees and is home to some of the world's most sought-after varieties. The Pacamara variety is a crossing of Pacas and Maragogype varieties and was developed by the Salvadoran Institute for Coffee Research (ISIC) in 1958 to have the best characteristics of both parenting varieties. Only in the late 1980s, after 30 years of rigorous research, the Pacamara variety was released to coffee producers to be produced commercially.

Finca Las Mercedes in the region of Cordillera del Bálsamo grows three different varieties on its 85 ha: Pacamara, Bourbon Rojo and Castillo. Victor Eduardo Mencia runs the farm since 2016 and takes maximum care of the nutrition of the coffee with as few non-organic fertilizers as possible. Since the Pacamara variety is very susceptible to pests, Victor can control this particular coffee without chemicals altogether. For this coffee, only the ripest coffee cherries are selected manually. Afterward, they are being de-pulped, washed, and dried. With the purchase of this coffee, you can support more than 20 families who make a living from working on the plantation.

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