



Clementino Rodriguez produces about 9 quintalés; of coffee on his farm, San Silvestre, which comprises 1 manzana of land and on which he grows Pacamara variety, which is an El Salvadoran hybrid of Pacas and Maragogipe. The coffee is selectively hand-picked, depulped, and fermented for 10–18 hours before being transferred to African raised beds. It is dried for 15–22 days.

Don Clementino was not familiar with coffee quality until he began to taste his coffee, which has helped him focus to improve quality by being careful during planting, picking, and production.

ID# 9614

Origin	El Salvador
Region	Altopec-Metapán
Farm	San Silvestre
Variety	Pacamara
Altitude	1460 masl
Proc. Method	Fully Washed, Dried on Raised Beds

Coffee was first cultivated in El Salvador in the 19th century, and at its beginnings it was only for domestic consumption. In the middle of the century, the government encouraged the people giving tax breaks, exemption from military service for coffee workers and elimination of export duties for new producers. By 1880, coffee was an exportable product and was becoming more important to the economy.

Coffee production flourished throughout the 20th century, reaching its peak in the late 1970s. By 1980, coffee was responsible for the 50% of the gross domestic product. The civil war of 1980 affected the production of coffee and the production was decreased.

Ending the civil war, Salvadorian producers started investing on technology in the farms, and also new coffee varieties were planted and the Institution of Coffee was created. All of these important factors, helped to develop the coffee industry. In the following years, coffee production became an important economic factor in El Salvador.

The coffee of El Salvador is known for its old-growth heirloom Bourbon variety, which was first cultivated in the early 1800s. El Salvador, compared to its counterparts in the region, has preserved a substantial amount of Bourbon varieties due to the civil war: During the war years, while other countries were introducing Catimors and Catimor hybrids, El Salvador's attention was elsewhere, and the heirloom varieties remained. Farms now have old-stock Bourbon trees (as old as 50–80 years old in extreme cases).



—Piero Cristiani