



Ever Francisco Sosa - Pacas - Honey (GrainPro)



It would seem logical that the smallest Central American coffee-growing country would produce microlots, but historically, much of the coffee was blended and sold to mills, without much lot differentiation and separation. The rise of specialty coffee in El Salvador has inspired many producers to start to identify and isolate individual varieties, and to experiment with sorting and processing, as a way of attracting buyers and getting higher prices, but access to those resources can still be difficult for smaller growers.

For the past few years, Café Imports green buyer Piero Cristiani—who is from El Salvador, and whose mother has a long history in coffee there—has embarked on a project designed to identify, reward, and bring to market the exceptional results of the hard, innovative work that producers are increasingly interested in doing here.

Focusing on the region of Chalatenango, Piero has partnered with a cupper and a local mill to buy small, select microlots from producers—some separated by variety, some by process, and some by both. We are buying the coffee in parchment and doing the ruling and final sorting and bagging ourselves, which allows for more quality control as well as the ability to package some of these very

ID# 10876

Origin	El Salvador
Region	Caserío Río Abajo, Las Pilas, Chalatenango
Variety	Pacas
Altitude	1850 masl
Proc. Method	Honey
Harvest Schedule	January– March

The Cup

" Juicy sweetness with big tangy fruit acidity and a smooth mouthfeel; lots of berry with caramel, grapefruit and floral flavors."





special small lots in custom 35-kilo Pequeños bags, to create more widespread access to these coffees to roasters.

Ever Francisco Sosa grows Pacas, Pacamara, and Gesha tress on his 1.5-manzana farm: The small area is planted with about 2,800 trees, and his annual production is only 20–35 quintals, but the quality is exceptional. The coffee is picked ripe and depulped, then dried in its mucilage as a Honey for 15–25 days on raised beds. His farm has increased little by little and he hopes to continue growing the area, and he hopes that roasters keep liking his coffee so that he can continue to bring it to market.

We are proud to offer these micro-microlots, and can't wait for you and your customers to experience the delicious stuff that comes in these small packages.

For more information about coffee production in El Salvador, visit our [El Salvador Origin Page](#).

Gallery Ever Francisco Sosa - Pacas - Honey (GrainPro)

