

Ignacio Gutierrez - Finca La Roxanita - Chalate - Bourbon - 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# 11308

Origin	El Salvador
Region	San Ignacio, Chalatenango
Farm	Finca La Roxanita
Variety	Bourbon
Altitude	1400 masl
Proc. Method	Honey

The Cup

"Mild sweet with tangy citric acidity and a smooth mouthfeel; toffee, berry and cocoa flavor with a nutty aftertaste."



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

Don Ignacio has a long history in farming: Before he started planting coffee in the year 2000, he worked with wood and tomatoes, and started his farms, La Roxanita and Los Pocitos with 500 coffee trees. He grows coffee on about 5 manzanas of rich soil in El Salvador, and has produced fantastic lots year after year: In both 2011 and 2013, his coffees took first place in the CoE competition.

He produces a strong selection of heirloom varieties, processing some as fully washed, and some as honey.

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 Ignacio Gutierrez - Finca La Roxanita - Chalate - Bourbon - Honey (Grainpro)

