

Jose Alfredo Recinos - Finca San Andres - Pacamara - 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# 11187

Origin	El Salvador
Region	Alotepec-Metapán
Farm	Finca San Andres
Variety	Pacamara
Altitude	1700 masl
Proc. Method	Honey

The Cup

" Sweet, tart and clean with a smooth mouthfeel; berry, toffee, lemon and chocolate flavors"



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

This lot comes to us from Jose Recinos, son of Francisco Recinos, another producer with whom we work in the region. Francisco worked hard and saved up his money in order to buy what is now Finca La Nueva Esperanza, and his son Jose manages the adjacent lot, Finca San Andres. He harvests only fully ripe cherries by hand, ferments them in-sack for 11 to 17 hours, depulps and washed them, then dries them on raised beds for an average of 10 to 16 days.

The farm area is about 1 manzana in size, and produces about 15 quintales of coffee per year.

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

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