



Jose Armando Portillo - Finca El Conrrodal - 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# 11188

Origin	El Salvador
Region	Chalatenango
Farm	Finca El Conrrodal
Variety	Pacamara
Altitude	1500 masl
Proc. Method	Honey

The Cup

" Lots of chocolate flavor with watermelon, citrus fruits and floral flavors; sweet with fruit acidity and a smooth mouthfeel."





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

Jose Armando Portillo has been in coffee all his life—in fact, he describes his family as having coffee in their blood. Not only does he grow coffee for export, he also roasts some coffee for the local market. In 2003, Don Jose earned third place in the CoE competition in El Salvador.

Don Jose's farm is a 12-manzana plot on which he grows Pacas and Pacamara varieties. His coffee is hand-picked ripe at the height of the season, depulped in the afternoon, and fermented for about eight hours before being washed and laid to dry on concrete patios. The drying time is about eight days.

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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