



## La Fany (GrainPro)

Finca La Fany is a 27-hectare Salvadoran coffee operation, family owned and operated since 1870. The farm is currently managed by producer Luis Da Silva, and it employs upward of 120 local workers during the peak harvest season.

Finca La Fany is part of the Meso-American Biological Corridor System, a network of protected natural corridors which run from Mexico through Central America, all the way down to Panama. The Da Silva family has divided the land into *tablones* surrounded by Copalchi trees that protect the coffee from strong winds that sweep through the area.

Finca La Fany processes their coffee at their very own wet mill, and drying greenhouse/patios—their operation appears to be immaculate and very detail-oriented, they also have their very own cupping lab where they focus on improving the quality of their farming and processing.

ID# 7684

Origin	El Salvador
Region	Apaneca
Farm	La Fany
Variety	Bourbon
Altitude	1400–1600 masl
Proc. Method	Fully Washed



## Gallery La Fany (GrainPro)

