

Nohemi Ventura - Finca Medrano - Bourbon - Washed (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# 11193

Origin	El Salvador
Region	Santa Rosa, San Ignacio, Chalatenango
Farm	Finca Medrano
Variety	Bourbon
Altitude	1600 masl
Proc. Method	Washed

The Cup

" Soft, sweet and citric with a creamy mouthfeel; chocolate, citrus fruit, toffee and sage flavors with a nutty aftertaste."



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

Finca Medrano is very small, only 1 manzana, planted with about 2,500 coffee trees. Owner Nohemi Ventural grows Pacamara, Pacas, and Bourbon coffees alongside his orange, lemon, and avocado trees. The coffee is picked ripe and depulped on-site, then fermented dry for 24 hours before being washed and dried either on patios or raised beds, for a period of 15–20 days. Nohemi produces just 6 quintales of coffee per year, and has been farming for three years.

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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