

# Oscar Ernesto Aguilar - Finca La Limonera - Pacas - 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# 10783

Origin	El Salvador
Region	La Montaña, El Túnel, Chalatenango
Farm	Finca La Limonera
Variety	Pacas
Altitude	1300 masl
Proc. Method	Honey
Harvest Schedule	November–February



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

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Finca La Limonera is a 10-manzana farm owned by Oscar Ernesto Aguilar, where he grows about 3,000 trees/manzana of a mix of varieties: Pacas, Pacamara, Bourbon, and Gesha. He produces Honey and Washed coffees, about 300 quintales per year. This year the harvest was small because of the weather, but he hopes to expand the size of his farm to grow even more.

Oscar Ernesto picks his cherries and depulps them the same day: The honeys take about 10–15 days to dry.

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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