

# Rodolfo Huezco Pineda - Finca El Diamante - Pacamara - 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# 11196

Origin	El Salvador
Region	Santa Rosa, San Ignacio, Chalatenango
Farm	Finca El Diamante
Variety	Pacamara
Altitude	1900–1915 masl
Proc. Method	Washed
Harvest Schedule	January– March

## The Cup

"Chocolate, coffee cherry, red grapefruit, cascade hops and berry flavors; mellow sweetness with red wine vinegar acidity and a smooth mouthfeel."



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

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Finca El Diamante is very small, only 1 manzana planted with about 3,000 coffee trees, mostly Pacas with some Pacamara variety. Rodolfo Weso Pañera produces Washed coffees on his farm, picking the cherries ripe, depulping them right taway, and fermenting them for about 48 hours before putting them on raised beds to dry for two weeks. Rodolfo will decide what technique to use for processing his coffee by sticking a long pole into the coffee and seeing if the pole will move, or if the mucilage is sticky and hard enough to hold it still.

In 2015/2016 he only produced 15 quintales of coffee because the coffee-leaf rust was such a problem, but in 2016/2017 he has a 25-quintales yield. He has planted more Pacamara in hopes for a larger harvest next year, and he does most of the work on his farm himself, using a small hand-crank depulping machine.

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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