

# Wilber Alfredo Landaverde - Finca Los Cascabeles - 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# 10901

Origin	El Salvador
Region	El Durazno, Tilapa, Chalatenango
Farm	Finca Los Cascabeles
Variety	Pacamara
Altitude	1200 masl
Proc. Method	Washed
Harvest Schedule	November– February

## The Cup

" Floral, lime and grapefruit flavors with a nutty aftertaste; sweet and tart with 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 Los Cascabeles is about an 5-manzana farm planted with Pacas, Pacamara, and Gesha coffee trees, with an annual production of only 20–25 quintales. The coffees are picked ripe and deplulped the same day, fermtend dry for 14–16 hours, and washed before being laid out to dry for 8–10 days.

The farm is very remote, and bad weather can wash out access to the roads, which makes bringing the coffee to market very difficult. But hopefully the addition of another manzana of land will increase production for next year.

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 Wilber Alfredo Landaverde - Finca Los Cascabeles - Pacamara - Washed (GrainPro)

