



LIST + BEISLER

EL SALVADOR

WASHED ARABICA
FINCA DON NACHO
SHG EP

Premium
Coffee
Culture

since 1901



EL SALVADOR

Region

Cordillera Apaneca Ilimatepec

Producer

Finca Don Nacho - Mario Olivares

Altitude

on average 1,250 masl.

Type / Variety

Arabica: Sarchimor

Harvest Period

Jan - Apr

Classification

SHG EP

Processing

Washed

EL SALVADOR ARABICA WASHED FINCA DON NACHO SHB EP

Coffee production in El Salvador has shaped its history for more than 100 years and has been a significant contributor to the Salvadoran economy since the mid 19th century. Until the civil war in the 1980s, El Salvador was one of the most organized coffee-producing countries of Central America, with a renowned international reputation for quality and efficiency. After the end of the war, the country has been striving to recover its production. Due to its rich volcanic soils and mild climate, El Salvador produces excellent coffees and is home to some of the world's most sought-after varieties.

The Cordillera Apaneca Ilimatepec is located in the north-west of El Salvador. Volcanic soils and a mild climate provide ideal conditions for growing coffee. UNESCO has declared this region "World Biosphere Reserve" in 2007. Its core areas preserve remnants of natural ecosystems of high ecological significance, of which the most prominent are the plants growing on lava formations. Some 2,600 years ago, during the Mayan era, indigenous groups inhabited this region. Today, communities of Mayan heritage such as Pipils or Kakis still live there, deeply rooted in their ancient culture. At Finca Don Nacho, the old Sarchimor coffee variety is cultivated using agroforestry techniques. Different tree species, such as Inga and Grevilla, grow between the coffee trees, reducing heat stress and increasing biodiversity and soil fertility. During the harvest period, the fully ripe coffee cherries are collected manually, de-pulped, washed and dried to become parchment (pergamino).

Slightly Fruity Acidity • Hazelnut • Sweet