



DRWakefield

EST. 1970

El Salvador

EL MOLINO

El Molino sits amongst the Apaneca Ilamatepec mountain range, part of the Cordelliera de Apaneca.



El Salvador

EL MOLINO



<i>Farm</i>	El Molino
<i>Producer</i>	Salaverria family
<i>Region</i>	Concepción de Ataco, Ahuachapán
<i>Altitude</i>	1350 – 1700 masl
<i>Size</i>	215 hectares
<i>Varietals</i>	Bourbon, HSF, Pacas, Caturra, Catuai
<i>Harvest</i>	December - March

El Molino is the largest farm that the Salaverrias own. Much of the farm faces away from the ocean and the topography is more varied. Parts of the farm require structured windbreaks, whilst others are far more shaded. El Padre is the lot at the lowest altitudes, whilst Buena Vista forms the top of the farm.

The majority of the farm is Bourbon, with most of the rest Hybrido de San Francisco, or HSF. Another El Salvadorian variety, Pacas is present on the farm and gave rise to HSF on another of Jasal's farms, San Francisco. The green-tipped dwarf varietal Pacas is fairly common in Central America, a natural single gene mutation of Bourbon.

Being smaller results in a potential higher yield for the farmer, as trees can be planted closer together allowing for a greater density per hectare.

Tomas Mendoza is the manager responsible for this farm and has worked for Jasal for over a decade. He is overseeing the removal of the old processing station on the farm. All of Jasal's coffees are processed at their own beneficio, Las Cruces. Whilst the mill was abandoned a while ago, before the 2002 purchase of Las Cruces, El Molino was the processing centre. They still maintain some patios here for drying in the busy season.

