

El Salvador

## LOS NOGALES

We have been supporting experiments with JASAL for a number of years through our 'Los Nogales Project'



## LOS NOGALES



Farm	Los Nogales
Producer	Salaverria family
Region	Santa Ana
Altitude	1300 - 1800 masl
Size	28 hectares
Varietals	Bourbon, Sarchimor, HSF, Caturra, Red Catuai, Yellow Catuai, Icatu, Timor
Harvest	December - March

Los Nogales is a very special farm for JASAL as it was the first farm that the Salaverria family bought and it is where Jose Antonio Salaverria grew up, surrounded by the fruits of the farm. He still manages all the farm operations now, with Orlando Garcia the specific manager for Los Nogales itself. Los Nogales translates into English as walnut tree, one of the crops that grew there.

The farm is exclusive to DRW, a privilege afforded only to us, and we share the expertise of the Salaverrias to create new, fun and experimental lots. The farm is split in to three named plots, El Roble, with mainly HSF, Bourbon and Caturra; El Capulin stretching up the steep sloping vistas with Yellow Icatu and Red Catuai, and Miramar at the top the farms as well as cherry coming in, process of the farm which is mostly HSF too.

Cherry is processed at their centralised processing mill, Beneficio Los Cruces. A building over 100 years old and described as an 'antique house' forms the central part of the mill, with researchers claiming Che Guevara hid there on his journey through Latin America. It handl; es processing for all the Jasal farms.

Jose Antonio's son Andres is in General Manager of the mill and has kept up with quality investments. 2022 continued that trend with a new colour sorter being installed and two new guardiolas being added, for the commercial coffees. They also have patios, raised beds and mechanical driers, as well as the ability to make anaerobics. Having a centralised mill means focussed staff can pay attention to quality on consistency and final cup profile.

