



DRWakefield

EST. 1970

El Salvador

SANTA ISABEL



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<i>Farm</i>	Santa Isabel
<i>Owner</i>	Blanca María Ibarra de Urrutia
<i>Location</i>	Calzontes Arriba, Santa Ana
<i>Altitude</i>	1050 - 1190 masl
<i>Size</i>	11.2 hectares
<i>Varietals</i>	Bourbon, Cuscatleco, Marsellesa
<i>Harvest</i>	November - January

Now in their sixth-generation, brothers Enrique, Rene and Gustavo have continued Urrutias coffee like their forebears. As the families have expanded, so have the farms, with Santa Isabel belonging to Gustavo's wife, Blanca Maria Ibarra de Urrutia.

All the Urrutias Estate coffees are 100% shade grown and native trees are planted every year to prevent erosion. This is no different on Blanca Marias farm. The main trees which are grown are the inga tree for shade cover and the copalchi as a natural wind barrier. Traditional Bourbon and Cuscatleco varietals joined with newer Marsellesa under the shade canopy.

Cuscatleco belongs to the Sarchimor family, and is important in an area that was hit hard with coffee rust. Its dwarf stature allows for a higher yield per hectare, matching with Marsellesa, though the latter has a higher susceptibility to nematodes.

Blanca Maria sends the picked for processing at the San Antonio family mill, near Atiquizaya town. Her brother-in-law Enrique is in charge of the facilities there, with the three brothers focusing each on a different area to ensure quality is as high as it can be. Doing this has allowed them to notice Marsellesa works best as a washed coffee for them as the skin around the bean is deemed too thick for natural processes to influence the flavour.

San Antonio Mill

