

**DARK WOODS
PRODUCER SERIES
MARCH 2024**



**DARK WOODS
COFFEE**

**EL SALVADOR
FINCA SAN ANTONIO
JOHNY LEMUS**

Chalatenango

PRODUCER:
Johny Lemus

FARM:
Finca San Antonio

ALTITUDE:
1350m

VARIETY:
100% Pacamara Arabica

PROCESS:
Natural (Sun-Dried)

ROAST LEVEL:
●●○○○

BEST SUITED TO:
Soft Brew

FLAVOUR:
Jammy and chocolaty, with
berry fruit notes and deep
winey flavours.

SEASON: 2023

Produced by Johny Lemus on his San Antonio farm, the ripe, 100% Pacamara arabica cherries are hand-picked and sun-dried on raised African beds. This small batch is the last of our picks from the 2023 season of Café Imports' excellent Chalatenango micro-lot program.

Chalatenango Micro-Lots

Each season, we dip into Café Imports' Chalatenango micro-lot program, and generally we've tried to support and re-visit the same producers and their families year on year. This season we have superb coffees from Johny Lemus, and Jose Omar Lemus – this complex, natural Pacamara varietal and then a fruity, natural Pacas.

Johny owns a one manzana family farm called San Antonio, where he grows the classic Pacas arabica (a Bourbon mutation, highly popular in El Salvador) Gesha and Pacamara varieties of coffee. Pacamara was born in El Salvador as a cross between Pacas and the large bean Maragogype, delivering complex, savoury-sweet coffees at higher altitudes and working well with fermentation techniques to add layers of fruitiness, like in this instance.

El Salvador has long been an under-valued coffee origin and a less famous name than Central American neighbours like Costa Rica and Honduras. But whilst a relatively small specialty coffee industry, it has long had the benefits of rich soils, micro-climates and a stock of heritage varietals like the classic Red Bourbon. And wonderful arabica mutations like Orange Bourbon! Generally lower in altitude – but still with striking mountain terrain – there are lots of sweet, full-bodied coffees to enjoy from the different regions and plenty of dynamic, process focused producers and exporters.

This Pacamara coffee is picked ripe and gently dried on raised African beds. Expect berry fruit notes, cocoa, winey acidity and deep chocolaty flavours.

