



Ever Diaz – Producer - El Salvador



Finca Milaydi

Producer	Ever Leonel Diaz
Farm	Finca Milaydi
Altitude	1300 m
Region	Alotepec, Metapan
Harvest	November - February
Awards	#1 Best of El Salvador 2016

About Finca Milaydi

Producer Ever Leonel Diaz first planted coffee trees on his farm Finca Milaydi in 2004, and named the farm after his beautiful little girl, his little lady. In humble beginnings, they started with one thousand saplings. At the start of 2022, Finca Milaydi was planted with over five hectares filled with coffee trees. The main varieties planted are pacamara and pacas, and the lots across the farm have been separated by tree origin. For example, the pacamara plants bought a couple of years ago came from trees that were six years old and planted in a specific lot on the property. This is just one fun fact that makes this farm special and unique.

When Ever completed the picking and harvesting of the cherries, they were sorted by hand and processed before being transported in parchment to the local warehouse in Chalatenango, where the inside temperature is maintained throughout the entire year at a perfect 22° Celsius, perfect for storage of green beans. Project Origin was continually excited about the coffees Ever produced at Finca Milaydi, as we knew these cherries were capable of some extraordinary flavours - you can use their winning placement at our Best of El Salvador Auction of 2016 as proof of that.

In 2022, we were saddened to hear of the passing of Ever Leonel Diaz. Our memories of the time we spent conversing with Ever are happy and joyful, and we continue to remember the joy and adoration clear in his voice when he talked about his family. At this time, our thoughts are with Ever's family and friends, and we hope these lots from Ever can bring a beautiful experience to those who consume it.

Finca Milaydi

Varietal: Pacamara

Process: Washed



Processing Details

- o Coffee is picked by hand when cherries are purple
- o Cherries are hand sorted and pulped the day after picking
- o Dry fermentation for 15-20 hours before being washed three times
- o Washed beans are dried slowly over 12 days on African drying beds at an average temperature of 20° Celsius and average humidity of 70%
- o Moisture content is reduced to 10-12%
- o Beans are transported and stored in parchment at the local warehouse until ready for export

Finca Milaydi

Varietal: Pacas

Process: Honey



Processing Details

- o Coffee is picked by hand when cherries are purple
- o Cherries are hand sorted and pulped the day after picking
- o Dry fermentation for 15-20 hours before being washed to remove the skin and some mucilage
- o Washed beans with some mucilage intact are dried slowly on African drying beds at an average temperature of 20° Celsius and average humidity of 70%
- o Moisture content is reduced to 10-12%
- o Beans are transported and stored in parchment at the local warehouse until ready for export