



Mauricio Salaverria – Producer - El Salvador



Mauricio Salaverria

Producer	Mauricio Salaverria
Country	El Salvador
Region	Apaneca Ataco, Ahuachapan
Awards	COE #6 #7 2015, COE #3 #5 2013
Social Media	@divisadero101

About Mauricio

We first began our relationship with Mauricio after he and Project Origin founder, Saša Šestić met in 2011. Mauricio was in Brazil learning more about natural processed coffee, whilst Saša was on his first origin trip. Five months later, Saša was visiting Mauricio at his farms in El Salvador. Since then, we have worked with him on some experiments as well as classic natural and semi-washed processed coffees across a wide range of varieties and helped to connect his farms with coffee roasters across the world.

Mauricio operates five different farms in the regions of Ataco and Apaneca, including Cruz Gorda, Finca Himalaya, Villa Galicia and Tablon Divisadero. Each of these farms utilises the natural landscape and unique micro-climates to produce high-quality lots for specialty coffee roasters. Most of Mauricio's coffee grows under shade, and he also has a multi-layered drying area, so coffees can be dried on the top layer in full sun or on the lower layer under shade to slow the drying time.

Mauricio is known for taking great care through all steps of production. Each lot from his farm is tracked by harvest date and his processing facilities are immaculate. He is driven by a desire to take good care of the local environment, using rainwater for his washed process coffee, and reusing the skin of the coffee cherries after they're pulped to produce a delicious cascara tea from his Bourbon and Pacamara varietal, which Project Origin also source.



Finca Himalaya entrance - El Salvador



Finca Himalaya

Producer	Mauricio Salaverria
Farm	Finca Himalaya
Altitude	1500 m
Region	Apaneca
Harvest	October - January

About Finca Himalaya

Located on soft, volcanic clay within the Apaneca Mountains of El Salvador, Finca Himalaya cultivates much of their coffee under shade grown conditions. Mauricio and his team use cypress and pine trees to provide a habitat for bees, rabbits, butterflies and a wide variety of birdlife. They use African drying beds, partly shaded from the wind, to slowly dry the coffee and ensure an even and controlled drying process. Coffee has been grown on the farm since 1875, and it has a reputation within El Salvador for being the first 'specialty coffee farm' in the country.

As if that reputation wasn't enough, Finca Himalaya was also the birthplace of Project Origin's Supernatural processing, and where we created Supersonic coffee with Mauricio back in 2014. The Supernatural process we do with Mauricio involves cherries being stacked in great thick piles to increase temperature, turned every few hours and cocooned overnight in plastic sheets. After several days, this process reverts towards a more standard practice for natural processing with thinly laid out cherries drying for several days and being turned frequently to promote clarity, before finally heading off to the bodega, or warehouse, to rest and await dry milling. All our experiments came with the help and collaboration of Mauricio, and we now utilise supernatural processing in many countries to enhance and add variety to coffee profiles.

Himalaya

Varietal: Maragogype

Process: Natural



Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are hand sorted to remove under- and over-ripe cherries and select cherries between 18-22 brix
- o Cherries are dried on raised beds for airflow and turned every few hours to ensure even drying
- o Drying is controlled and done slowly over 20-30 days to allow the beans to absorb the sweetness and fruitiness from the coffee cherry pulp and skin
- o Moisture content reaches 10-12%
- o Dried beans are stored in dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparation

Himalaya

Varietal: Red Caturra

Process: Natural



Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are hand sorted to remove under- and over-ripe cherries and select cherries between 18-22 brix
- o Cherries are dried on raised beds for airflow and turned every few hours to ensure even drying
- o Drying is controlled and done slowly over 20-30 days to allow the beans to absorb the sweetness and fruitiness from the coffee cherry pulp and skin
- o Moisture content reaches 10-12%
- o Dried beans are stored in dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparation

Himalaya Mambo No. 5

Varietal: Cuzcalteco

Process: Natural



Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are hand sorted to remove under- and over-ripe cherries and select cherries between 18-22 brix
- o Cherries are dried on raised beds in thick layers to increase temperature
- o Cherries are turned once per day for the first three days to intensify fruit flavours
- o Cherries are then spread in thin layers to increase clarity for the remaining 20-30 days
- o Moisture content reaches 10-12%
- o Dried beans are stored in dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparation

Himalaya

Varietal: Pacamara

Process: Natural



Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are hand sorted to remove under- and over-ripe cherries and select cherries between 18-22 brix
- o Cherries are dried on raised beds for airflow and turned every few hours to ensure even drying
- o Drying is controlled and done slowly over 20-30 days to allow the beans to absorb the sweetness and fruitiness from the coffee cherry pulp and skin
- o Moisture content reaches 10-12%
- o Dried beans are stored in dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparation



Coffee cherries at Finca Himalaya - El Salvador

About Supernaturals

Our 'Supernatural' range encompasses a variety of experimental techniques, many of which have been learnt from our years of Carbonic Maceration trials. At Finca Himalaya, coffee cherries are picked, hand sorted and floated to remove unripe or over-ripe cherries. The cherries are then stacked in thick piles to increase temperature, which helps to intensify sweetness and fruit quality, while being shade-dried to maintain better control over the drying process. During this time the cherries are also turned over every few hours to ensure that just the right amount of fermentation occurs within the fruit.

Around 3-5 days later, the piles are thinned out to assist the reduction in moisture content during the day, before being stacked again and cocooned in plastic sheets to maintain warmer temperatures in the fruit for a few hours into the evening. This process continues for 6-12 days before we revert to a more standard process for natural coffees: leaving the cherries spread out thinly and drying for 15-25 days. Through this extensive process, we're better able to create unique flavour experiences and enhance different qualities in different lots, along with a few crazy and experimental ideas that we like to test from time to time.



[Click here to learn more
about Supernatural Coffees](#)

Himalaya Supersonic

Varietal: Bourbon / Pacas

Process: Supernatural



Processing Details

- o Hand sorting of ripe red cherries at 20-22 brix
- o Cherries are shade-dried in thick piles and regularly turned over to control fermentation for the first 3-5 days
- o During days 6-12 cherries are thinned out during the day and piled up in plastic sheets at night
- o During days 15-25 cherries are thinly laid on beds with frequent moving
- o Moisture content reduced to 10-12%
- o Dried beans are stored in dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparation

Himalaya Cascara

Varietal: Pacamara

Process: Semi-washed

Tasting Notes: Bright, vibrant, tea-like texture, red cherry, red currants, forest fruits, green tea



Processing Details

- o Hand picked red and purple cherries when ripe
- o Coffee is de-pulped and semi-washed for processing and pulp is separated
- o Cherry pulp is dried on African beds until moisture content is reduced to 11.5%
- o Cherries are stored until export

Himalaya Cascara

Varietal: Bourbon

Process: Semi-washed

Tasting Notes: Well-structures and full flavoured, notes of shiraz grapes, plum, mulled wine, spices, black cherry, black tea, red wine tannin



Processing Details

- o Hand picked red and purple cherries when ripe
- o Coffee is de-pulped and semi-washed for processing and pulp is separated
- o Cherry pulp is dried on African beds until moisture content is reduced to 11.5%
- o Cherries are stored until export



Finca Cruz Gorda - El Salvador



Cruz Gorda

Producer	Mauricio Salaverria
Farm	Cruz Gorda
Altitude	1500 m
Region	Los Naranjos, Apaneca
Harvest	October - January

About Cruz Gorda

Finca Cruz Gorda sits in the Los Naranjos micro-region of Apaneca, in El Salvador's west. At its highest point, Cruz Gorda has spectacular views of the famous Apaneca Ilamatepec mountain range. It is rich in flora and fauna, including rabbits, deer, the gold-fronted woodpecker and a variety of snakes. The sandy loam soil is well suited to supporting coffee plants among the pine trees, pastures and rolling hills of the area.

Cruz Gorda is known for its quality bourbon and pacas varieties, which Mauricio and his team grow in the shade of large conifer trees. To create his signature semi-washed Bourbon and Pacas lots, Mauricio selectively harvests the cherries between October and January, before sorting them according to size and ripeness. The cherries then undergo semi-washed pulping and washing, before being dried on large, raised African beds in thick layers initially then being spread out thin after a few days. Thick layering allows the moisture content to be reduced to 10-12% but in a controlled way enhancing sweetness and texture, whilst still allowing the coffee to dry evenly.

Mauricio's lots from Cruz Gorda are grown, harvested, and processed with specialty roasters in mind. The thick layering of the cherries during drying maximises sweetness in the cup, and the even drying ensures clarity and a clean profile. The commitment of Mauricio and his team to ensuring consistent quality with minimal environmental impact perfectly aligns with Project Origin's values of Quality, Sustainability and Community.

Cruz Gorda

Varietal: Bourbon / Pacas

Process: Semi-washed



Processing Details

- o Hand picked red cherries when ripe
- o Cherries are floated to separate un-ripe cherries by machine during de-pulping
- o Beans are stacked in thick layers on raised beds for the first few days of drying before being spread in thin layers to increase clarity and even drying for the remaining drying time
- o Moisture content is reduced to 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until dry milling and export preparation



Villa Galicia - El Salvador



Villa Galicia

Producer	Mauricio Salaverria
Farm	Villa Galicia
Altitude	1500 m
Region	Ataco, Ahuachapan
Harvest	October - January

About Villa Galicia

Despite being in the mountains of Ataco, Finca Villa Galicia is one of the few farms in El Salvador that can be walked on easily as it is mostly flat. Boasting a very humid and windy temperament, unique clay soil and 50% natural shade provided by large trees, Villa Galicia creates a nutrient-rich, cold environment for coffee plants to develop.

The coffee trees here grow tall, up to two metres in height, so they can utilise the sun as much as possible in the heavy shade covering. At the base of the trees, the soil is left untouched, utilising fallen leaves and other organic matter as a natural fertiliser. This also helps to protect the root systems of the coffee trees, as it maintains the humidity of the soil.

All the processing and drying of the coffees from Villa Galicia is done on site. The high positioning of the farm atop the Ataco mountain range and high amount of wind allow for perfect drying conditions, which Mauricio and his team utilise with multi-layered, raised African beds.

Mauricio's approach to natural growing, fertilisation and on-site processing align with Project Origin's values. This approach also ensures the expressions and profiles of his lots are unique to not only the Ataco region, but the farm itself. He is not only a leading figure in El Salvadorian specialty coffee, but one of our longest and closest partners at origin.

Villa Galicia

Varietal: Bourbon / Pacas

Process: Honey



Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are floated to separate un-ripe cherries by machine during de-pulping
- o The cherry skin is removed so maximum amount of pulp remains attached to the beans
- o Beans are spread in thin layers on raised beds to increase clarity and ensure even drying
- o Moisture content is reduced to 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until dry milling and export preparation



Divisadero drying beds - El Salvador



Divisadero

Producer	Mauricio Salaverria
Farm	Divisadero
Altitude	1500 - 1600 m
Region	Ataco, Ahuachapan
Harvest	October - January

About Divisadero

Mauricio Salaverria's company 'Divisadero Café Farms' oversees the operations at all of his farms across the Ataco and Apaneca regions of El Salvador. The Divisadero name has been in his family for generations, and Mauricio himself is a fifth-generation coffee producer.

But the name Divisadero can also refer to a small, very special lot nestled within Finca Himalaya. Six hectares of fertile clay and volcanic soils, growing multiple varietals, including bourbon, caturra, pacas and pacamara, ranging up to 1600 masl. The plot named Tablon Divisadero produces award winning coffees, including the 7th place in Cup of Excellence 2015.

The Divisadero lot lies on what is known as the 'flower trail' and is adjacent to the mill in which all the harvested coffees are processed and prepared. When processing these unique lots, the cherries are selectively picked and sorted according to ripeness and size. They are placed on African beds in thick layers to enhance sweetness in the case of naturals. Honeys are pulped without using water to maintain as much pulp on the beans as possible, then spread thinly on African raised beds to ensure even drying, which improves cup clarity and flavour. Mauricio and his team consistently rate coffees from Tablon Divisadero as some of the best lots they produce, and it hasn't taken international roasters long to think the same.

Divisadero

Varietal: Yellow Icatu

Process: Honey

Lot: El Copo



Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are floated to separate un-ripe cherries by machine during de-pulping
- o The cherry skin is removed so maximum amount of pulp remains attached to the beans
- o Beans are spread in thin layers on raised beds to increase clarity and ensure even drying
- o Moisture content is reduced to 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until dry milling and export preparation

Divisadero

Varietal: Bourbon / Pacas

Process: Natural



Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are hand sorted to remove under- and over-ripe cherries and select cherries between 18-22 brix
- o Cherries are dried on raised beds for airflow and turned every few hours to ensure even drying
- o Drying is controlled and done slowly over 20-30 days to allow the beans to absorb the sweetness and fruitiness from the coffee cherry pulp and skin
- o Moisture content reaches 10-12%
- o Dried beans are stored in dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparation