



View across Plan del Hoyo - El Salvador

Plan del Hoyo

Producer	Francisco R.R. de Sola y Susana de Sola Funsten
Country	El Salvador
Region	Apaneca, Ilamatepec
Awards	8th place COE 2023

About Plan del Hoyo

Coffee producer Francisco R.R. de Sola wasn't originally into coffee agriculture. In fact, he worked for the Sola Group for 48 years, investing in a wide range of services and products across El Salvador. It was in 2015, just before retirement, that he decided to plant coffee in Plan del Hoyo, and has had assistance from the El Salvador Agricultural Department. The farm's history, and Francisco R.R.'s journey is rich in history. The farm land was purchased by his father, Francisco de Sola Maduro, back in 1957, and primarily used for angus cattle with a dabble of fruits and birds. However, Francisco R.R. and his sister Susana were forced to sell the cattle and leave El Salvador when civil war occurred in 1980. Once the peace accords were signed, Francisco R.R. took leadership of the farm and turned the focus to wood production.

But the story of Plan del Hoyo doesn't end there. In 2005, the Lamatepec Volcano erupted, forcing Plan del Hoyo to diversify its crops. His most recent endeavor was the cultivation of coffee, from 2015, and his work has been recognised by roasters ever since. If you need proof of this farm's value, look to 2023 COE results.

Francisco R.R. views improvements in quality and in production as two individual elements, and strives to improve on both in an ongoing manner. Plan del Hoyo is said to be an unbelievably beautiful farm and a great escape from the city life. Francisco R.R. and Susana like to invite roasters to visit them, and see the work they have done over not just their coffee lifetime, but its full history.



*Downloadable
gallery link*

Plan del Hoyo

Varietal: SL28

Process: Washed

Tasting notes: black currant, green apple, white nectarine, clean, bright, juicy, sweet



Processing Details

- o Hand picking and hand sorting of ripe cherries
- o Floaters are separated in the washing channels
- o Cherries are pulped and left to ferment in yute sacks for 16 hours
- o Coffee is washed in water stacks before being laid to dry at a local mill's brick patios for 16 days until moisture content reaches 10-12%
- o Beans are stored in parchment until milling for export

Plan del Hoyo

Varietal: Geisha

Process: Washed

Tasting notes: jasmine, yellow nectarine, white fruit, grape, floral, juicy, elegant, creamy, vibrant



Processing Details

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- o Cherries are pulped and left to ferment in yute sacks for 16 hours
- o Coffee is washed in water stacks before being laid to dry at a local mill's brick patios for 16 days until moisture content reaches 10-12%
- o Beans are stored in parchment until milling for export

Plan del Hoyo

Varietal: Anacafe 14

Process: Washed

Lot: 06

Tasting notes: rockmelon, marmalade, kiwi, peach, apricot jam, toffee, starfruit, tropical, juicy



Processing Details

- o Hand picking and hand sorting of ripe cherries
- o Floaters are separated in the washing channels
- o Cherries are pulped and left to ferment in yute sacks for 16 hours
- o Coffee is washed in water stacks before being laid to dry at a local mill's brick patios for 16 days until moisture content reaches 10-12%
- o Beans are stored in parchment until milling for export

Plan del Hoyo

Varietal: Anacafe 14

Process: Washed

Lot: 07

Tasting notes: mandarin, brown sugar, passionfruit, chocolate, melon, juicy, balanced, vibrant, sparkling



Processing Details

- o Hand picking and hand sorting of ripe cherries
- o Floaters are separated in the washing channels
- o Cherries are pulped and left to ferment in yute sacks for 16 hours
- o Coffee is washed in water stacks before being laid to dry at a local mill's brick patios for 16 days until moisture content reaches 10-12%
- o Beans are stored in parchment until milling for export

Plan del Hoyo

Varietal: Geisha

Process: Natural

Tasting notes: strawberry, chocolate, orange, red cordial, cherry, cascara, tartaric



Processing Details

- o Hand picking and hand sorting of ripe cherries
- o Harvested cherries are delivered straight to a nearby mill with drying facilities
- o Cherries are dried for 21 days on raised African beds until moisture content reaches 10-12%
- o Beans are stored in dried cherry pods until milling for export

Plan del Hoyo

Varietal: SL28

Process: Natural

Tasting notes: dark chocolate, cherry, plum, peach, tropical, rich, sweet



Processing Details

- o Hand picking and hand sorting of ripe cherries
- o Harvested cherries are delivered straight to a nearby mill with drying facilities
- o Cherries are dried for 21 days on raised African beds until moisture content reaches 10-12%
- o Beans are stored in dried cherry pods until milling for export