Seedling bank at Finca La Fany - El Salvador

EL SALVADOR

Finca La Fany

Producer	Rafael Enrique Silva Hoff & Carmen Elena Silva
Farm	Finca La Fany
Altitude	1450 - 1550 m
Region	Apaneca-Illamatepec Mountain Range
Harvest	December - March

About Finca La Fany

Finca La Fany and its 38 manzanas of land is a farm rich in family history, with roots stretching back to the early 1900s. Originally established by Fabio Morán, the property has been passed from father to son through six generations, becoming both a family heirloom and a symbol of dedication to coffee cultivation. Perched at 1500 metres above sea level in the Apaneca-Ilamatepec Mountain Range, just outside the town of Apaneca, the farm takes its name from one of Rafael's ancestors, Fany, whose legacy remains woven into the identity of the land today.

In the early 1990s, Rafael Sr. was presented with the opportunity to purchase the farm from one of his aunts and immediately recognised the significance of preserving this piece of family history. Long before the acquisition, La Fany had already earned a reputation throughout the region for both productivity and exceptional coffee quality. One of the family's proudest achievements came in 2005, when a Red Bourbon lot from the farm placed fourth in El Salvador's Cup of Excellence, a result they consider a tribute to the generations who cared for the farm before them.

Today, the family continues to build on that legacy through a strong commitment to environmental stewardship and continuous improvement. Among their proudest initiatives is a vermicompost programme that transforms coffee cherry pulp into nutrient-rich organic fertiliser using earthworms, helping to nourish the farm while reducing waste. Alongside ongoing efforts to improve coffee quality and reduce chemical inputs, the family remains committed to supporting the local community through stable employment opportunities, ensuring the future of La Fany is as much about people as it is about coffee.

Downloadable gallery link

Project Origin 10 Anniversary

Finca La Fany

Varietal: Pacamara

Process: Natural

Tasting notes: raspberry, strawberry, orange, apricot, toffee, chocolate, rich, sweet, long, grape, creamy

Processing Details

- Hand picking and hand sorting of ripe cherries
- Harvested cherries are left overnight in bags
- Cherries are dried for 21-28 days on raised African beds
- Moisture content reaches 10-12%
- Beans are stored in dried cherry pods until milling for export