Producer Rafael Silva at La Siberia

EL SALVADOR

Finca La Siberia

Producer	Rafael Gerardo Silva
Farm	Finca La Siberia
Altitude	1450 - 1675 m
Region	Apaneca-Illamatepec Mountain Range
Harvest	December - April

About Finca La Siberia

Finca La Siberia traces its history back to 1870, when Fabio Morán and Epifanio Silva ventured into the rugged highlands of Santa Ana and established coffee plantings on one of the highest summits of the Apaneca-Ilamatepec mountain range. The farm earned its name, “La Siberia”, in recognition of the region’s unpredictable weather, cold conditions and challenging accessibility. In those early years, coffee harvested from the farm was transported down the mountain by mule, with workers navigating steep terrain to carry every bag of coffee from the remote property.

More than a century later, the farm remains in the hands of the Silva family, with six generations contributing to its ongoing story. Located between 1450 and 1650 metres above sea level, La Siberia’s unique microclimate slows cherry maturation compared to neighbouring farms, helping to shape the exceptional quality for which it has become renowned. Under the stewardship of Rafael Silva and his family, the farm has earned multiple Cup of Excellence awards and established itself as one of El Salvador’s most celebrated coffee estates.

The spirit of curiosity that built La Siberia continues today. During a visit to the farm, Rafael Jr. was alerted to several unusual coffee trees growing in different areas of the property, each sharing the same distinctive characteristics. Their unusually large cherries, vigorous growth and unique cup profile prompted further investigation, including DNA analysis overseas. While the results suggested a bourbon lineage, the trees displayed traits unlike anything else on the farm. The family now refers to the variety as “Goliath Bourbon” — a fitting name for one of La Siberia’s most intriguing discoveries and a reminder that even after more than 150 years, the farm continues to reveal new surprises.

Downloadable gallery link

Project Origin 10 Anniversary

Finca La Siberia

Varietal: Java

Process: Natural

Tasting notes: cranberry, raspberry, marmalade, bright, balanced, clean, green apple, pineapple, yellow stone fruit, mandarin, juicy

Processing Details

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

Finca La Siberia

Varietal: SL34

Process: CM Washed

Tasting notes: peach, mandarin, orange, juicy, sticky, red apple, pineapple, yellow plum, apricot, honey, lemonade, balanced, tropical

Processing Details

- Hand picking and hand sorting of ripe cherries
- Harvested cherries are stored overnight in sealed tanks flushed with carbon dioxide
- Once fermentation is complete, coffee is pulped and thoroughly washed before being dried under full sun
- Moisture content reaches 10-12%
- Beans are stored in parchment until milling for export

Finca La Siberia

Varietal: Pacamara

Process: CM Washed

Tasting notes: blackberry, juicy, dark grape, red plum, caramel, marmalade, sweet, long, dark chocolate, rum, red apple, blackcurrant, mango

Processing Details

- Hand picking and hand sorting of ripe cherries
- Harvested cherries are stored overnight in sealed tanks flushed with carbon dioxide
- Once fermentation is complete, coffee is pulped and thoroughly washed before being dried under full sun
- Moisture content reaches 10-12%
- Beans are stored in parchment until milling for export

Finca La Siberia

Varietal: Pacamara

Process: Washed

Tasting notes: white peach, bright, juicy, clean, sweet, caramel, red apple, mandarin, panella, apricot, herb, malt, smooth, tropical stonefruit, peppers, milk chocolate, pear, yellow floral, nutmeg

Processing Details

- Hand picking and hand sorting of ripe cherries
- Harvested cherries are stored overnight in bags
- Once fermentation is complete, coffee is pulped and thoroughly washed before being dried under full sun
- Moisture content reaches 10-12%
- Beans are stored in parchment until milling for export

Blooming coffee flowers at Finca el Ángel

EL SALVADOR

Finca El Ángel

Producer	Rafael Gerardo Silva
Farm	Finca El Ángel
Altitude	1500 - 1650 m
Region	Apaneca-Illamatepec Mountain Range
Harvest	December - April

About Finca El Ángel

The 27 manzanas of Finca El Ángel is one of the newest additions to Rafael Jr.'s coffee journey, acquired in December 2022 after more than five years spent searching for the right farm to call his own. Having spent years helping manage his father's farms, Rafael had developed a deep love for coffee and a growing desire to take on the challenge independently, not just producing coffee, but building something that reflected his own vision for specialty coffee in El Salvador.

Located high on the slopes of the Santa Ana volcano, El Ángel sits within one of the country's most prestigious coffee growing regions. From parts of the farm you can overlook Santa Ana city, while other sections stretch towards the breathtaking Coatepeque Lake. The landscape here is dramatic and ever changing, with hotter and drier conditions than Rafael was used to on other farms, alongside sharp temperature swings throughout the day. Combined with mineral rich volcanic soils, these conditions contribute to the striking and distinctive cup qualities already emerging from the young farm.

Although coffee was only first planted on the property in 2018 and its first harvest arrived in 2021-2022, El Ángel has already impressed with its unique profile and potential. Rafael speaks passionately about the future of the farm, with new plantings of sidra and caturra set to further shape the identity of El Ángel in the years ahead.

"I have grown a deep love for coffee. I don't see myself doing anything else other than coffee for the rest of my life." - Rafael Gerardo Silva

Downloadable gallery link

Project Origin 10 Anniversary

Finca El Ángel

Varietal: Anacafe 14

Process: Natural

Tasting notes: ginger bread, balanced, orange, yellow peach, green apple, tropical, honey, jammy, dark berry, clean, juicy

Processing Details

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

Finca El Ángel

Varietal: SL28

Process: Natural

Tasting notes: juicy, raspberry, apricot, yellow nectarine, balanced, papaya, sweet, long, cranberry, red plum, tropical, mango, berry

Processing Details

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

Finca El Ángel

Varietal: Orange Bourbon

Process: Washed

Tasting notes: balanced, honey, yellow fruit, clean, juicy, apricot, chocolate, orange plum, caramel, sweet

Processing Details

- Hand picking and hand sorting of ripe cherries
- Floaters are separated in the washing channels
- Cherries are pulped and left to ferment in yute sacks for a short time
- Coffee is washed in water stacks before being laid to dry for 16 days
- Moisture content reaches 10-12%
- Beans are stored in parchment until milling for export