Planted trees at Llano Grande - El Salvador

EL SALVADOR

Finca Llano Grande

Producer	Rafael Silva & Carmen Silva
Farm	Llano Grande
Altitude	1500 m
Region	Apaneca-Illamatepec Mountain Range
Harvest	December - April

About Llano Grande

Finca Llano Grande was assembled by Rafael Silva Sr. in the early 1990s from four neighbouring parcels of land, brought together to create what is now one of the family's most important coffee estates. Originally planted entirely with Red Bourbon, the farm has undergone several transformations over the decades, reflecting Rafael's constant desire to experiment, improve and challenge conventional thinking.

One of the most ambitious changes came when Rafael temporarily removed sections of coffee production to establish plant nurseries filled with flowers and ornamental plants. Faced with the challenge of farming in Apaneca, where there are no natural springs or rivers, he invested in the construction of two large reservoirs capable of storing more than one million gallons of water to support the project. Years later, his attention returned to coffee, and Llano Grande was replanted with carefully selected Pacamara trees that quickly demonstrated exceptional quality and potential.

The pursuit of quality did not stop at the farm gate. In 2010, Rafael began building his own mill to gain greater control over coffee processing, with operations commencing the following year. Today, Llano Grande continues to evolve through careful renovation and experimentation, carrying forward the same spirit of curiosity that has defined the farm since its earliest days. From water reservoirs and nurseries to award-winning coffees and new varietal trials, Llano Grande stands as a reflection of a producer who has never stopped asking how things can be done better.

Downloadable gallery link

Llano Grande

Varietal: Pacamara

Process: Honey

Tasting notes: honey, red apple, mandarin, balanced, apricot, lemongrass, tropical, juicy, clean, sweet

Processing Details

- Hand picking and hand sorting of ripe cherries
- Harvested cherries are stored overnight in bags
- Coffee is pulped but left with mucilage coating on the bean before drying on patios
- Moisture content reaches 10-12%
- Beans are stored in parchment until milling for export