Planted trees at San Cayetano - El Salvador

EL SALVADOR

San Cayetano

Producer	Rafael Silva & Carmen Silva
Farm	San Cayetano
Altitude	1400 - 1450 m
Region	Apaneca-Illamatepec Mountain Range
Harvest	December - April

About San Cayetano

Finca San Cayetano joined the Silva family in 1986 when Rafael Silva Sr. purchased the property from a local family after years of neglect. Many of the coffee trees had been lost due to a lack of maintenance and fertilisation, leaving the farm in poor condition. Rather than being discouraged by the challenge, Rafael saw an opportunity and began the long process of restoring the property, replanting sections of the farm and gradually returning it to productivity.

Located just 500 metres from the family's renowned La Fany Estate, San Cayetano benefits from the same favourable growing conditions of the Apaneca-Ilamatepec mountain range. Around half of the farm is shaded by trees, helping to protect the coffee from intense sunlight while encouraging slower cherry maturation and steady flavour development. Despite its relatively small size, the farm has earned a reputation within the family for delivering both excellent productivity and quality.

Today, San Cayetano continues to evolve through careful renovation and varietal selection, reflecting the same long-term approach that has guided the Silva family's farming philosophy for generations. Tucked away among the coffee trees sits a small house where Rafael Sr. hopes to one day retire - a fitting reminder of the deep connection between the family and the land they have spent decades restoring and nurturing.

Downloadable gallery link

Project Origin 10 Anniversary

San Cayetano

Varietal: Red caturra

Process: Natural

Tasting notes: raspberry, cherry, chocolate, mandarin, toffee, round, blackberry, red apple, plum

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 beds
- Moisture content reaches 10-12%
- Beans are stored in dried cherry pods until milling for export

San Cayetano

Varietal: Red caturra

Process: Washed

Tasting notes: orange, mandarin, toffee, juicy, peach, sweet, balanced, red tea, yellow stonefruit, red apple

Processing Details

- Hand picking and hand sorting of ripe cherries
- Harvested cherries are left overnight in bags
- Coffee is pulped and washed before being dried for 15-20 days on raised beds
- Moisture content reaches 10-12%
- Beans are stored in parchment until milling for export