



## El Salvador *Siberia* Pacamara

Relationship – Shade Grown

**Region of Origin:** Chalchuapa, Ahuachapan. Located in the volcanic Apaneca-Lamatepec mountain range.

**Altitude:** 1450 m

**Growing Conditions:** The Pacamara trees were planted twenty years ago on a hillside in Siberia. The high altitude and dense shade contribute to a long, even growing season, which allows the beans to mature slowly. Pacamaras are a cross between a Salvadoran variety of Bourbon, the Paca, and the very large Maragogipe. This produces an exceptionally large bean, unique in cup profile and quite intense in character.



**Cup Characteristics:** Holding on to a bit of its ancestry from the Bourbon line, this Pacamara has a sweet raisiny taste that is complemented with flavors of caramel and brown sugar. The body is impressively stout, and supports the slightly spicy hints of cinnamon that run through the cup. Whiffs of

lime add to the complexity and give off a definite impression of mojito, with its clean and crisp rum, sugar, and citrus flavors. The Siberia's intensity and bold character have quickly made this coffee a favorite among our staff.



**Roasters Notes:** Owing to the large size of these 100% Pacamara varietal beans, even heat absorption of the beans during roasting is challenging but essential in order to avoid scorching and uneven development. Our roasters understand the complexities involved in roasting beans of this size, and gently coax these beans along to the perfect development level. The result is massive beans, beautifully even-colored, that both tastes great and is also visually stunning in whole bean form.



**Production Notes:** Siberia produces approximately 1000 bags of coffee per year, 75% of which is bourbon and 25% is Pacamara, which they grow not only in different locations on the farm, but keep separate through harvesting and processing as well.

**Processing Notes:** All of the coffee from *Finca Siberia* is fully washed at a cooperative *beneficio* and 100% sun-dried on brick patios. Parchment coffee sits in *reposa* for at least forty-five days to settle and come

to humidity equilibrium.

**Farm Notes:** Back in 1870, Favio Moran and Etifanio Silva decided to conquer this hostile territory, sowing coffee trees in one of the highest summits of the Apaneca-Illamatepec Mountain Range. They named *Siberia*, the 28 hectares of land, for its chaotic weather conditions and its difficult accessibility.

**Sustainability Notes:** Shade and leaf litter cover prevents erosion and helps retain humidity in the soil, while water collection stations reduce the need for pumped water for irrigation. The Silvas use “Lombricompost,” massive earthworm production to process the coffee pulp into compost. The farm contains many natural wind and erosion barriers, and each year the coffee trees rely on fewer fertilizer inputs.



**Special Events:** Batdorf & Bronson Coffee Roasters had the privilege of hosting Rafael and Carmen Silva of the Siberia Estate. Their visit to Olympia, WA coincided with the public cupping of Latitudes, a line of limited edition coffees on December 1<sup>st</sup>, 2005 at the Batdorf & Bronson Coffeehouse. Customers and employees alike had the opportunity to meet the Silvas and discuss the history of their estate, growing practices, processing procedures,

environmental stewardship, and their commitment to Siberia’s loyal staff. Meeting the producers of this elegant coffee proved to be an ideal way to learn about the Cup of Excellence and gain valued respect for the people and coffee of the Siberia estate.

**Relationship Notes:** Since our first purchase of the Siberia Pacamara through the El Salvador Cup of Excellence competition in 2005, we have worked directly with Carmen and Rafael to purchase their coffee on an annual basis. Their attention to detail and commitment to quality in the cup and on the farm are a perfect fit with our own standards.

Scott Merle  
Coffee Buyer/Roastmaster

