



El Salvador Finca Buenos Aires Pacamara

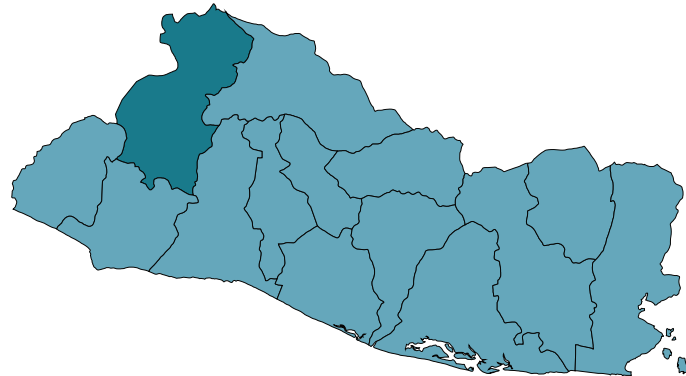
Finca Buenos Aires

Finca Buenos Aires is a 337 ha farm network and mill located in the golden belt of Salvadoran coffee farming on Ilamatepec, the volcano of Santa Ana. The operation is owned by Ricardo Kriete, a 4th generation coffee producer.

As a boy growing up on Finca El Rosario, the farm his family owned since 1952, Ricardo fell in love with coffee. He dreamed of one day following in the footsteps of his parents and owning El Rosario. His goal: to grow the family business and become a purveyor of high-quality coffee. Seven years ago that dream became a reality.

Under Ricardo, El Rosario flourished. Hard work and strong results enabled him to expand his operations. His focus was on finding high altitude farms with the potential to produce outstanding coffees. In 2014 Ricardo acquired Finca Buenos Aires, on Ilamatepec. At an average altitude of 1,200 to 1,350 meters above sea level and 1,900 to 2,200 mm of rainfall per year Buenos Aires was ideal coffee cultivation. The varieties of coffee found on this farm were Red Bourbon, Orange Bourbon and Pacamara.

Finca Buenos Aires unlocked more capacity for Ricardo, but the real advantage came with the mill at Buenos Aires. Being able to mill his own coffee meant that Ricardo could control quality from roots to export and have greater control over the price his coffee fetched. The mill specialized in natural, washed and honey process coffees and drying on raised beds with varying amounts of sun and shade.



In 2017, thirsty for more growth, Ricardo purchased two neighboring farms: Finca Santo Tomas, a 122 ha farm, and Finca Mencia, a 14.5 ha farm in the same region. Through the new acquisitions Buenos Aires expanded its production capacity and its selection to include varieties such as SL28 and Maragogipe.

Producer: Finca Buenos Aires, Ricardo Kriete
Region: Santa Ana, El Salvador
Altitude: 1200 - 1350 masl
Harvest Period: October - March
Varietals: Pacamara
Process: Washed