



LUIS SALAS

Sustainable & High Impact Microlot

Varietal	Castillo
Process	Semi-Washed
Harvest	January 2025
Harvest method	Hand picked 
Post-harvest	Only ripe cherries are harvested, taking care of the tree. Coffee is then pulped, semi-washed & then taken to the drying station
Dry method	Natural, sundried
Screen size	SC 16-5%
Selection	3F
Humidity	10.7%
Density	0.74
SCA	84.75
Descriptors	Apricot, Nut, Malt, Medium length, Juicy acidity, Smooth body
Package	Natural fiber sacks 100% biodegradable + GrainPro bag
Presentation	60kg sacks
Code	A25117

Origen	San Pedro de los Altos, Miranda, Venezuela
Farm	Finca Los Salas
Temperature	14°C - 26°C
Altitude	1.500 m.a.s.l.
Farm Size	26ha
Pluviosity	940mm/year
Plantation	Sustainable, partial shade
Category	Microlot

THE PERFECT COFFEE, A SHORT STORY

Finca Los Salas covers 29 hectares, a portion of which hosts more than 24,000 coffee plants currently in production. The remaining land is managed under conservation criteria and agro-ecological models that support biodiversity and long-term soil health. The farm's main variety is Castillo, selected for its resilience and adaptability to the microclimate of Pozo de Rosas. Although much of the coffee is exported, part of the harvest is sold locally directly at the farm gate, maintaining a strong connection with the surrounding community. Finca Los Salas is actively involved in a scientific research project led by the Venezuelan Ministry of Science and the Central University of Venezuela (UCV). The initiative studies carbon sequestration in soils and compares agro-ecological practices versus conventional coffee farming. This collaboration reinforces the farm's commitment to sustainability with measurable environmental data. Finca Los Salas stands as a model of heritage-driven, scientifically supported, and environmentally responsible coffee production.

