

**MARTA YANETH
LEMUS**

GUAVA • APPLE CIDER • FRENCH VANILLA

LIGHT

DARK

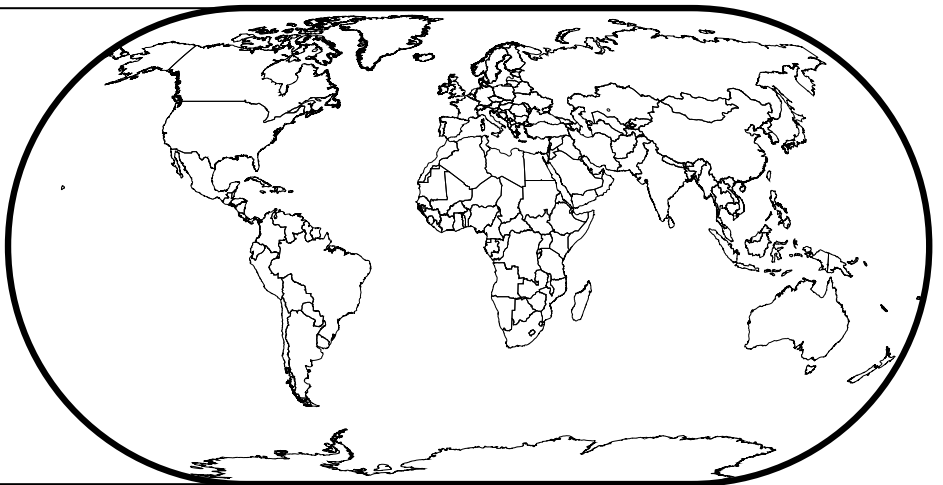
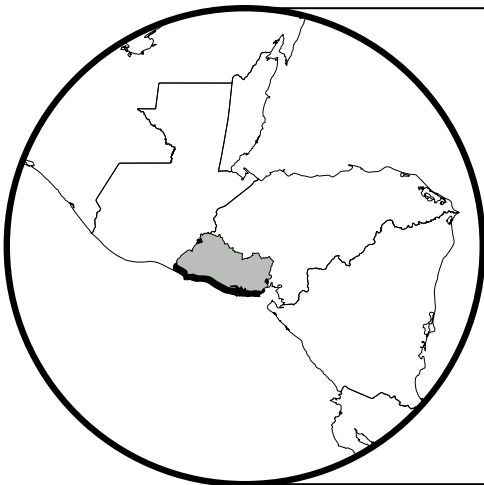
**ORIGIN // EL SALVADOR
REGION // CHALATENANGO
PRODUCER // MARTA YANETH LEMUS
VARIETY // PACAMARA
ELEVATION // 1500 M.A.S.L.
PROCESS // WASHED**

CONNECT

Marta Yaneth Lemus owns a small farm in El Salvador called San Antonio, where her dedication to growing coffee is reflected in every cup. Instead of growing coffee the easy way she chose a rare and demanding variety: Pacamara. This variety is known for producing exceptional flavor, but requires immense care and is highly vulnerable to disease. Marta’s willingness to take that risk is exactly what made her coffee stand out on our cupping table. Her Pacamara is clean, floral, and deeply complex, revealing the years of knowledge, patience, and precision required to produce a coffee of this caliber.

EXPERIENCE

Marta’s washed pacamara is floral and layered with tropical sweetness. On the first sip it hits the senses with a sparkling acidity reminiscent of fresh guava and crisp apple cider. As the cup cools, notes of French vanilla begin to emerge, creating a soft sweetness that balances the coffee’s vibrant structure. Marta’s coffee is for those who value clarity, complexity, and the craftsmanship behind lighter roasted coffees.



REGION:
CHALATENANGO

**PROCESSING
METHOD:**
WASHED

Marta's coffee is grown in Chalatenango, the northernmost and coolest coffee-growing region in El Salvador. At elevations reaching 1,500 meters above sea level, the region's cool climate allows coffee cherries to mature slowly, developing greater sweetness and complexity. Combined with mineral-rich volcanic soil, these growing conditions contribute to the creamy body, floral aromatics, and layered acidity found in Marta's coffee.

Washed coffees are among the most common processing methods in El Salvador and are celebrated for their clarity and brightness in the cup. After harvest, ripe coffee cherries are depulped the same day they are picked and placed into open-air fermentation tanks for 12 to 24 hours. Once fermentation is complete, the remaining fruit is washed away, and the coffee is carefully dried on raised beds for approximately 15 to 22 days. This method highlights Marta's careful farming practices and the unique qualities of the Pacamara variety to shine through with clarity and precision.

DEEP DIVE

Pacamara is a celebrated coffee variety most commonly grown in El Salvador, where it has become known for its exceptional cup quality and frequent success in Cup of Excellence competitions. The Cup of Excellence is an international coffee auction that rewards farmers for producing outstanding coffees, often paying far above traditional market prices. These programs create life-changing opportunities for producers, helping farmers invest back into their land, support their communities, and build long-term relationships with roasters around the world. Beyond the auction itself, the program strengthens coffee-growing regions by improving quality standards, encouraging transparency, and creating sustainable growth throughout the supply chain. It is one of the many ways specialty coffee can create meaningful change through partnership, craftsmanship, and shared responsibility.

NOTES: