



ABOUT THIS COFFEE

Who he is: Fifth-generation coffee producer based in Apaneca, at 1,500 masl in the Apaneca-Ilamatepec mountain range. A highly professional producer with deep expertise in experimental processing — in 2026 he placed 3rd in the Cup of Excellence Experimental Processing category, a recognition that reflects years of deliberate work with complex and innovative processes.

Brief history: Finca El Cerro has been in the family for five generations, surrounded by native forest that creates the ideal microclimate for exceptional quality coffee. In recent years, Fernando took the farm a step further by building full vertical integration: from cultivation and harvest to processing, quality control, and export — all handled in-house. The farm covers 32 manzanas under native forest shade (bajo bosque), with varieties including Bourbon, Gesha, Pacamara, and Pacas, harvested between December and March.

Farm	El Cerro
Species	Arabica
Varieties	Anacafe
Process	Natural
Drying	Drying beds
Altitude	1500
Harvest	December - February
Type of harvest	Manual

