

FINCA NORUEGA PACAMARA

Salvador • Apaneca Ilamatepec • Apaneca



ABOUT THIS COFFEE

Finca Noruega was the second farm acquired by Los Naranjos Coffee, in 2017. It lies in the Apaneca-Ilamatepec range, a chain of 14 young volcanoes in western El Salvador. The range is a UNESCO Biosphere Reserve and the birthplace of the country's first coffee Denomination of Origin, and coffee has grown here since the 19th century.

When the team arrived, the farm had old coffee trees and was in poor condition, but it had what money can't buy: good soil, altitude and microclimate. Pacamara was one of the first varieties they planted when they began renovating the farm, together with Pacas. Today Noruega grows more than 10 varieties for very high-quality microlots and has been awarded at the Cup of Excellence on several occasions.

Noruega's soils are rich in nutrients and hold moisture well, so regenerative farming comes naturally here. The farm keeps a small forest within its boundaries, uses cover crops, applies biological pest control and uses no chemicals for weed control.

Species	Arabica
Varieties	Pacamara
Process	Carbonic Maceration

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