

# Soc. Cooperativa de Cafetaleros Los Ausoles de R.L.

## General Information:

<b>Business Name:</b>	Sociedad Cooperativa de Cafetaleros Los Ausoles de R.L.
<b>Commercial Name:</b>	CoAusoles
<b>Date of Foundation:</b>	March 1979
<b>Address:</b>	Km 101½ Carretera a Las Chinamas, Ahuachapán, El Salvador
<b>General Manager:</b>	Mr. Fernando Silva M.
<b>Production Zones:</b>	Ahuachapán, Santa Ana and Sonsonate
<b>Region:</b>	Apaneca-Ilamatepec mountain range
<b>Species:</b>	Coffea Arabica
<b>Varietals:</b>	Bourbon, Pacamara, Pacas and others
<b>Production Area:</b>	2,800 Ha. / 4,000 manzanas
<b>Crop Season:</b>	October through March
<b>Export Period:</b>	December through August
<b>Qualities:</b>	Commercial Grade Coffee: 70% SHG & 30% HG + Specialty Coffee
<b>Wet Process:</b>	Washed / Sun dried (Semi-Washed and Naturals by request)
<b>Dry Process:</b>	Hulling, Sorting, Grading and Bagging
<b>Productive Capacity:</b>	2,000 (69 Kg.) bags of Green Coffee per day



## Who we are?

Located in the western region of El Salvador, **Soc. Cooperativa de Cafetaleros Los Ausoles de R.L. (Cooperativa Los Ausoles or CoAusoles)** was developed and founded in 1979 through the initiative of a group of Coffee producing families from the city of Ahuachapán. Men and women very much involved in the Coffee tradition that is so deeply rooted into our culture, an important tradition that we are proud to uphold and to pass on to the new generations of Coffee Producers, along with the love for our land.



**What we do?**

**CoAusoles** has over 40 years of experience processing and exporting some of the finest Coffees produced in the mountainous regions of El Salvador and doing so in one of the largest and most modern facilities in the country. Our mill is prepared with the appropriate infrastructure, machinery, equipment and skilled personnel to process up to 180,000 quintals of Green Coffee per season, the equivalent of 120,000 bags of 69 kg. each.



Our facilities also allow 100% of the Coffee to be naturally sun dried in clay brick patios, but we can also dry Coffee under controlled shade and on raised beds. All these alternatives offer high value in both the Commercial Grade and Specialty Coffee Markets.

**CoAusoles** is nurtured and sustained by a visionary balance that combines entrepreneurship, social awareness for the needs of the community, and a genuine interest in the conservation of the ecosystem, all fused with a technical pragmatism.

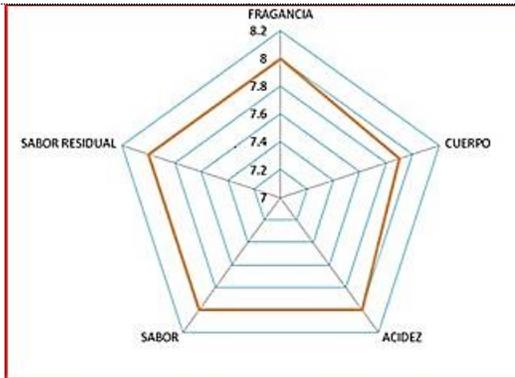


**Quality Assurance.**

To ensure the best quality we have our own Tasting Laboratory, in which all Coffees are analyzed and categorized during the milling process, and finally right before any export. We maintain a traceability system that guarantees complete control of any batch once it is received directly from the Producer into the mill, all through the different processes and finally all the way to the export bags.

	<b>Strictly High Grown (SHG)</b>	<b>High Grown (HG)</b>
<b>Commercial Quality:</b>	Strictly High Grown	High Grown
<b>Height:</b>	Above 1,200 m.a.s.l.	Between 900 and 1,200 m.a.s.l.
<b>Crop Season:</b>	December through March	October through January
<b>Cup Profile / Notes:</b>	Intense floral and chocolate aroma, chocolate, caramel, red and tropical fruit notes, brilliant citric acidity, velvety, creamy body, structured sweetness and long lasting aftertaste.	Chocolate aroma, nice body, excellent flavor and sweetness, bright acidity and citric, well-balanced cup.

**General Cup Profile:**



### Export Experience.

The promotion, sales and export of our Coffee is carried out directly with Importers and Roasters all around the world in countries such as Australia, Canada, Belgium, Bulgaria, China, Germany, Italy, Japan, Jordan, Norway, Russia, South Africa, South Korea, Sweden, the United Arab Emirates, the United Kingdom and the United States of America, to name a few.



Our SHG and HG Commercial Grade Coffees are generally sold in batches of 250 69 kg. bags. Bulk shipments can also be dispatched.

Specialty Coffees, those that stand out for their distinctive attributes, resulting from exceptionally grown beans, produced in ideal climates and soils, are subjected to more rigorous processes regulated by strict standards. These are negotiated individually (upon availability or by pre-order) based on the

processes, preparation and cup profile, conditions which are decisive upon setting their price.

Our extensive experience and good reputation have led us to establish an extensive network supported by some of the most prominent and renowned international companies, who look to us year after year for their businesses.

### Achievements.

Since 2019, and for the last three consecutive years, the **Alliance for Coffee Excellence (ACE)** and the **Consejo Salvadoreño del Café** (the Salvadoran Coffee Council) have appointed **CoAusoles** to carry out the of the Dry Mill Process and Export of the winning Coffees of "Cup of Excellence El Salvador". Cup of Excellence Coffees represent some of the best produced in El Salvador, with scores above 86 points as determined through a rigorous protocol of cupping sessions, where expert National and International Tasters participate. This special appointment and recognition mean that both Producers and Buyers can be assured that our processing system guarantees traceability of any single Origin Coffee or micro-lot, which allows differentiation and an added value through 'exclusiveness' and strict quality standards.







The pursuit of  
quality is our best  
tradition