

Region Siguatepeque

ProducerSmallholder farmers members of
COHORSIL

Altitude 1,100 - 1,400

Harvest Period
Dec - March

Processing Washed

HONDURAS WASHED ARABICA SHG EP SIGUATEPEQUE. LOS GERANIOS

citric sweet acidity • full body • chocolate • caramel • brown sugar • apple • some strone fruits

Located in the very middle of Central America, Honduras is a country that shows off its natural beauty. Mountainous landscapes covered with endless forests and jungles with abundant wildlife are characteristic of this beautiful country. Some people even refer to Honduras as the "green lung" of Central America.

This coffee, a special L+B brand called Los Geranios, is cultivated at the heights of the exuberant mountains within the Comayagua and Montecillos mountain ranges. The region lies in western central Honduras, at about 1,100 meters above sea level. With its mild climate, it offers excellent conditions to grow high-quality coffee. Additionally, the area is very dense with tropical rainforest, so coffee is often grown in the shadow of many native plants.

Los Geranios was produced by smallholder farmers in the region who are members of COHORSIL. Founded in 1980 and located in Siguatepeque, the cooperative has more than 40 years of experience in coffee production and follows socially and environmentally responsible practices to take care of the region's natural resources. The farmers implement the best agricultural practices and special techniques to continuously increase their productivity and improve the quality of their coffees. During the harvest, the coffee cherries are hand-picked with great care before being processed in the local wet mill.





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