

HONDURAS



Region

Copan, Lempira, and Ocotepeque

Producer

Cooperative Proexo

Altitude

1,000 - 1,800 masl

Variety

Caturra, Catuai, Bourbon

Harvest Period

Dec - Mar

Processing

Washed



HONDURAS WASHED ARABICA SHG EP FAIRTRADE (FLO) + ORGANIC

Citric • round • brown sugar • stone fruit • nutty

Located in the very middle of Central America, Honduras is known for its natural beauty. Endless forests with lone roads cutting through make you think of a tropical version of Scandinavia. The department of Copán is located in western Honduras, close to the border with Guatemala, and it is famous for its Mayan archeological sites – Copán was from the 5th to 9th centuries AD a powerful city ruling a vast kingdom within the southern Maya area.

In the south-east of Copán, you can find the small town of Corquín, where the cooperative of Proexo is located. Established in 2016 by 24 founder members, Proexo was born as an initiative to fight the challenges brought by climate change in coffee production, have better access to the coffee market, and build strong and stable partnerships. Today, the cooperative has over 240 members and has coverage in three departments: Copán, Ocotepeque and Lempira. Moreover, it supports farmers with technical assistance, best practices, crop diversification training, access to certifications, gender equity programs, and more.

Coffees from Proexo come from farms located at around 1,000 and 1,800 masl. Among the varieties in these farms are Ihcafe 90, Lempira, Caturra, Obata, Catuai, and Parainema. During harvest season, which typically happens between November and March, red ripe cherry is hand-picked and brought to the wet mill. After fermentation and drying, coffees pass through quality control and are then prepared for export.

This particular coffee is washed and was produced by smallholder farmers in Copán, Ocotepeque and Lempira. It is Fairtrade and Organic certified and has a very balanced but sweet cup, excellent for espresso and filter alone or in blends.

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LIST + BEISLER

