

HONDURAS



Region

Siguatepeque

Producer

COHORSIL

Altitude

1,200 - 1,600

Variety

Catuai, Parainema, and IHCAFE-90

Harvest Period

Dec - March

Processing

Washed



HONDURAS WASHED ARABICA

SHG EP SIGUATEPEQUE, LOS GERANIOS

citric • smooth • brown sugar • milk chocolate • stone fruit

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. The cooperative was founded in 1980 and has more than 40 years of experience in coffee production, following socially and environmentally responsible practices to take care of the region's natural resources. Farmers implement best agricultural practices and special techniques to continuously increase their productivity and improve the quality of their coffees.

Coffees grown by the approximately 1,200 members are mostly of the Catuai, Parainema, and Ihcafe-90 varieties. During the harvest, the coffee cherries are hand-picked with great care before being processed in the cooperative's wet mill. After being de-pulped and fermented, the beans are then thoroughly washed with clean water to remove any remaining mucilage or debris and then dried on patios until reaching the desired moisture level, around 12.5%.

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