

# Honduras PACAVITA RESERVE

## CUP PROFILE

In this certified organic coffee, sweet notes of nectarines, raspberries and oranges complement a juicy body and bright, citrus acidity.

## ABOUT PACAVITA RESERVE

Coffee producers in this area of western Honduras have a long tradition of wet milling on their own farms and drying on patios to enhance the quality of their coffee. Producers Silvestre Vasquez and Joel Lopez primarily contributed to this fascinating macrolot, which is supplemented with coffee from a new group of specialty growers from the Intibuca and Lempira departments.

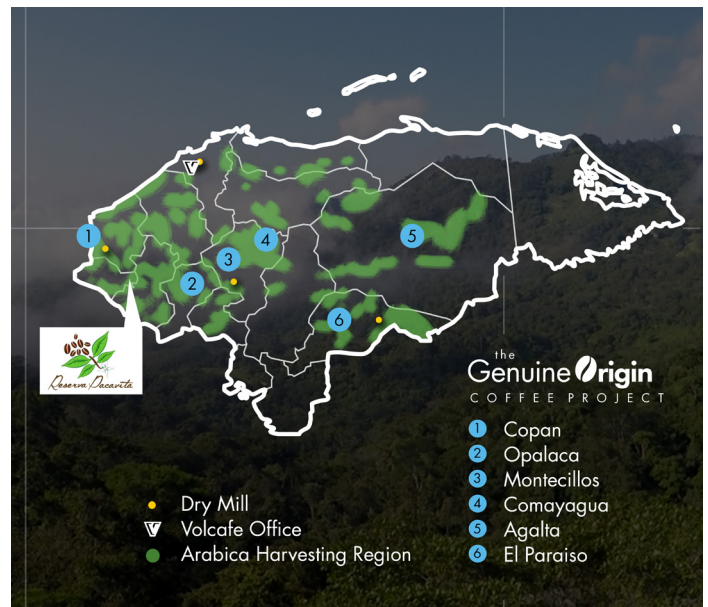
Vasquez's farm is located in San Andres, Lempira, which is situated at the top of a mountain called Pico Congolon. The farm is surrounded by two biological reserves: Opalaca and Volcan Pacavita. The average altitude is 1,600 meters ASL, with rich soil and an ideal climate for growing coffee. Always pursuing better quality, Vasquez recently expanded his farm to higher altitudes, where he will test additional varieties for upcoming crops.

Joel Lopez is a member of a co-op called CAFESCOR (Cafes Especiales de Corquin), located in the department of Copan. A fourth-generation coffee producer, Lopez runs the farm Los Lesquines, where his family began growing coffee in 1865. The farm produces mainly Bourbon, Caturra and Catuai varieties, with a total of 67 hectares in production.

## GEOGRAPHY

Located in Central America, Honduras is bordered by Guatemala, El Salvador and Nicaragua. The Caribbean Sea forms its northern border, while the Pacific Ocean meets the country's southern tip. Surrounded by a diverse environment of biological reserves and mountain ranges, the Pacavita region has ideal climatic conditions for growing coffee.

In this area of Western Honduras, coffee plants thrive in rich clay soils and are shaded by Inga trees.



**Region:**  
Western Honduras,  
Volcan Pacavita Reserve

**Producers:**  
Primarily Silvestre Vasquez and  
Joel Lopez

**Altitude:** 1,400–1,850 meters ASL

**Varieties:**  
Lempiras, Caturra, Catuai, IHCAFE 90

**Processing:**  
Washed and sun-dried on patios

**Harvest:**  
February–April



Honduras

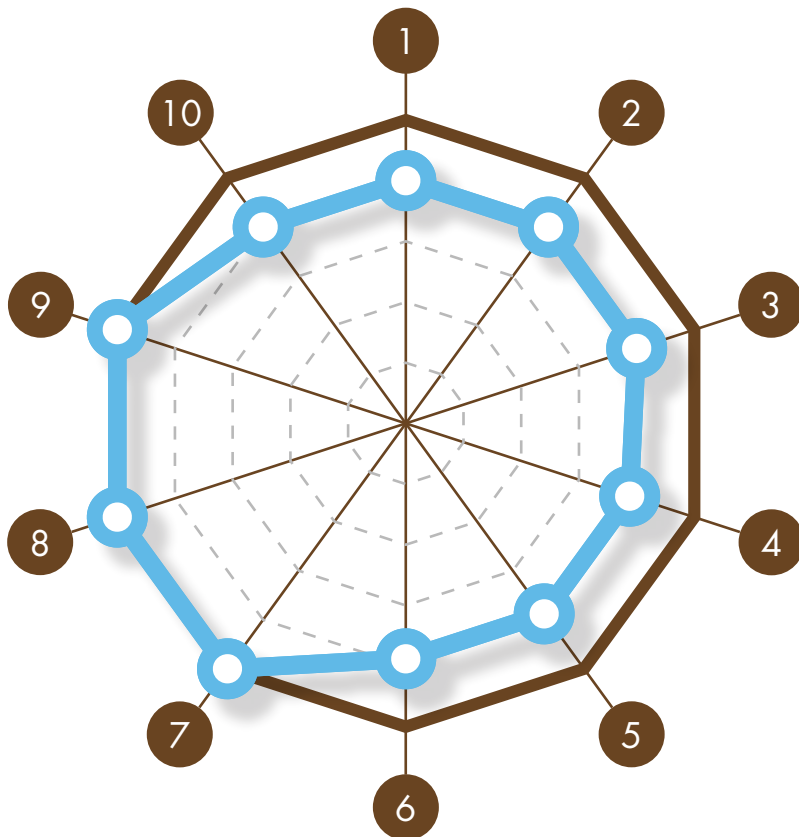
# Pacavita Reserve

**FROM OUR TEAM IN HONDURAS**

*“Well-defined seasons contribute to the quality of coffees from Pacavita. The rainy season results in beautiful cherries, and a clear dry season allows farmers to sun dry them. The high-altitude weather, rich clay soil and warm sun ensure that the integrity and quality of the beans is preserved from start to finish.*

*“Pacavita is always a rush of complexity, with a nice harmony between the vibrant, citrusy and fruity flavors.”*

- FLAVOR** Apples, oranges, milk chocolate
- BODY** Juicy
- AROMA** Citrus, grapes
- ACIDITY** Bright



- 1 **8.0** FRAGRANCE/AROMA
- 2 **8.0** FLAVOR
- 3 **8.0** AFTERTASTE
- 4 **7.75** ACIDITY
- 5 **7.75** BODY
- 6 **7.75** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **8.0** OVERALL

Moisture: 11.8% on pre-shipment sample