

# Honduras COCAMOL

## CUP PROFILE

A juicy mouthfeel, bright, winery acidity and a fruit cup of watermelon, strawberry and plum notes.

## ABOUT THIS COFFEE

Edna Ventura and Rafael Ventura are cousins, lifelong friends and the producers of this microlot.

In 1996, a group of producers and friends gathered to analyze the necessity of constructing a centralized wet and dry mill in their community, with a few goals in mind: creating more standardization and so more quality assurance; minimizing the environmental impact of coffee production; and better commercializing the community, to obtain better prices in local and international markets.

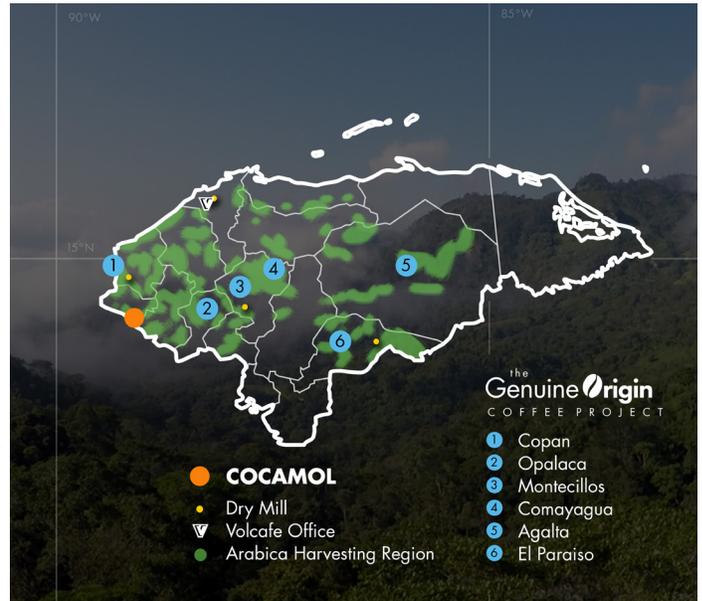
Soon, Cocamol was born, the *Cooperativa Cafetaleta Mercedes Ocotepeque Limitada*. It was properly constituted in 1997 with 21 founding members and has since grown to 51 members, 21 of whom are women.

Edna and Rafael both deliver coffee to, and are active members of, the Cocamol co-op. Interested in promoting good coffee in their region, they came together to create this lot (Edna contributed 18.9 quintales, and Rafael 63.78) and decided to call it Cocamol.

## GEOGRAPHY

In the center of Central America, Honduras is bordered by Guatemala to the west, El Salvador to the south and Nicaragua to the east. The Caribbean Sea forms its northern border, while the Pacific Ocean meets a slip of its southern tip.

Edna and Rafael belong to the municipality of Mercedes, in the department of Ocotepeque. Mercedes is a few kilometers from the El Salvador border, in a region Honduran coffee lovers know as a traditional coffee-growing region. The average temperature here is about 70°F, with a permanent mist in the winter.



**Region:**  
Western Region,  
Department of Ocotepeque

**Producers:**  
2

**Average farm size:**  
10 hectares / 25 acres

**Altitude:**  
1,300–1,550 meters ASL

**Varieties:**  
Catimor, Caturra, Catuai, Lempira,  
Ihcafe90, Parainema

**Processing:**  
Washed, dried on patios or in solar  
dryers

**Harvest:**  
February–April



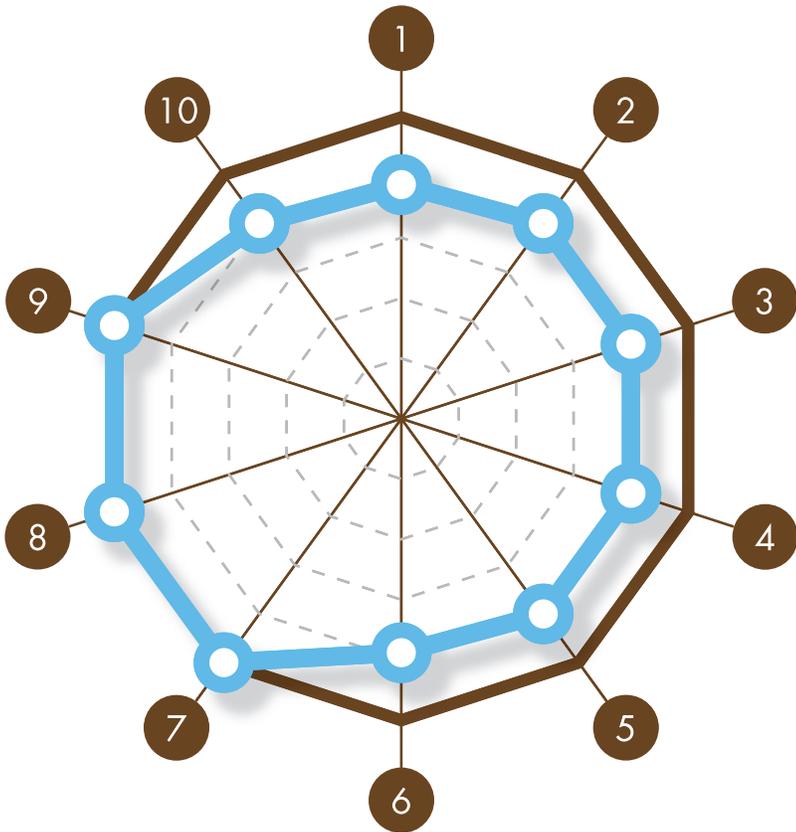
Honduras

# Cocamol

**FROM OUR TEAM IN HONDURAS**

*"Volcafe Way is not strongly involved in the co-op's agronomical assistance. However, it provides them with a strong link to commercialize their coffees as they see fit. We are very happy to share our experiences and knowledge with this group, whenever they request it."*

- FLAVOR** Strawberry, melon, citrus
- BODY** Juicy
- AROMA** Incredibly fruity
- ACIDITY** Bright, winery



- 1 **7.75** FRAGRANCE/AROMA
- 2 **8.00** FLAVOR
- 3 **8.00** AFTERTASTE
- 4 **8.00** ACIDITY
- 5 **8.00** BODY
- 6 **8.00** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **8.00** OVERALL

Moisture: 12.3% on offer sample