

Honduras RESERVA PACAVITA

Cup Profile

Our Pacavita is a rush of complexity.

The cup is a harmony between the vibrant fruit, cocoa and nut flavors.

ABOUT THIS COFFEE

The Western Region of Honduras is dedicated to coffee farming. The region's producers have a tradition of wet milling their coffee and drying it on patios on their own farms. This individual process gives our helps give Pacavita its unique characteristics.

PRODUCER NOTES

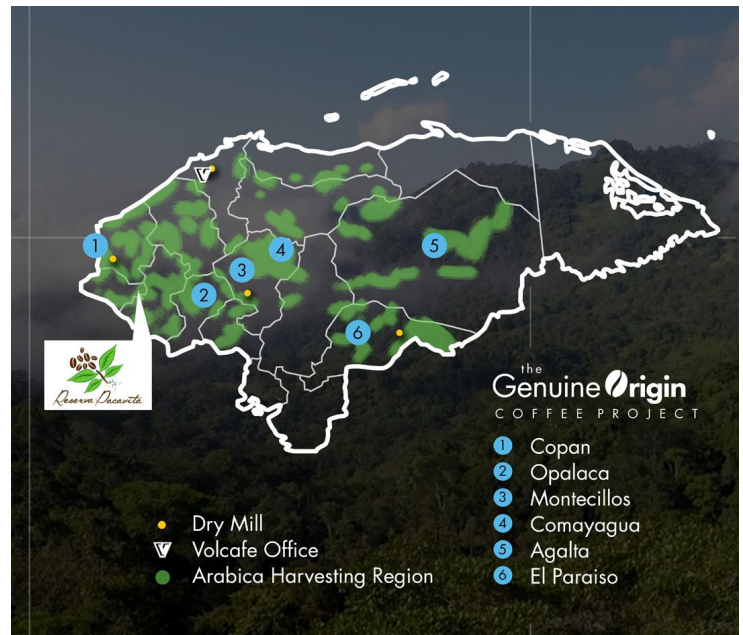
Previous iterations of Pacavita came from two large, individual producers (Joel and Silvestre) from the Western Region. This year we opened up our Pacavita coffee and allowed more small farms to contribute. We included new producers from the Intibuca/Lempira departments. Ultimately this coffee will help these small farmers earn more and gain access to a stronger supply chain.

GEOGRAPHY

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.

SENSORIAL ANALYSIS

FRAGRANCE/AROMA	7.75
FLAVOR	7.50
AFTERTASTE	7.50
ACIDITY	7.75
BODY	7.75
BALANCE	7.50
UNIFORMITY	10.00
CLEAN CUP	10.00
SWEETNESS	10.00
OVERALL	7.50



COFFEE SPECIFICATIONS

Region:	Western Region, Volcan Pacavita
Altitude:	1400-1650 meters ASL
Producers:	Various
Varieties:	Lempiras / Caturra / Catuai / IHCAFE 90
Processing:	Washed
Harvest:	Feb - March 2018
Moisture:	10.8% on pre-shipment sample

COFFEE DESCRIPTORS

FLAVOR	Milk chocolate, apple, almond
BODY	Smooth
AROMA	Citrus
ACIDITY	Medium