

Honduras PACAVITA RESERVE

CUP PROFILE

In this certified organic coffee, rich milk chocolate and almond are complemented by bright notes of citrus and a juicy body.

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.

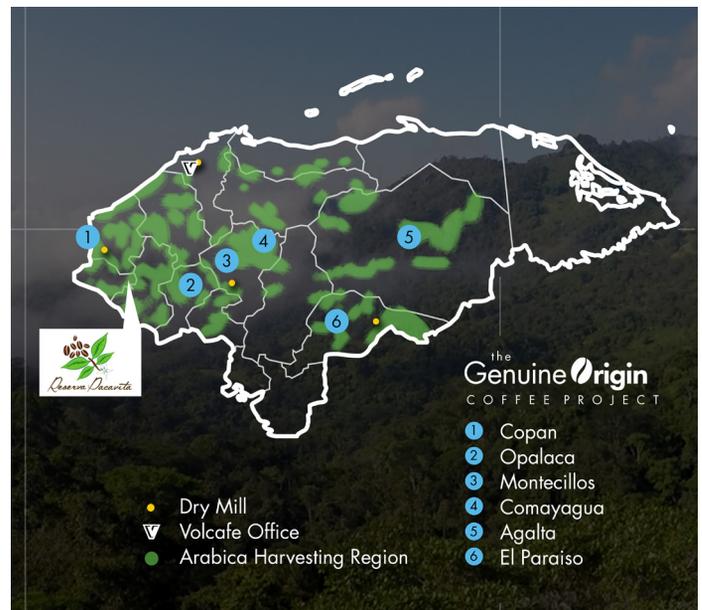
Vasquez's farm is located in San Andres, Lempira, which is situated at the top of a mountain called Pico Congolon. The farm is surrounded by two biological reserves: Opalaca and Volcan Pacavita. The average altitude is 1,600 meters ASL, with rich soil and an ideal climate for growing coffee. Always pursuing 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

Certification: USDA Organic

Varieties:
Lempiras, Caturra, Catuai, IHCAFE 90

Processing:
Washed and sun-dried on patios

Harvest:
February–April