

# Honduras GUAMA DANTA RESERVE

## CUP PROFILE

Milk chocolate, brown sugar, nuttiness and dried fruit sweetness complement a full, creamy body and a medium acidity.

## ABOUT GUAMA DANTA

This diverse coffee region is located primarily in Comayagua, a forested area high in the mountains that's known for being the most productive coffee-growing department in Honduras. Here, the red clay soils provide the nourishment and porosity for optimal plant growth. Coffee production is a multi-generation tradition, and farmers grow coffee in nearly every possible micro-climate. The result: unbelievably complex coffees. A true community effort, Guama Danta Reserve is produced by more than 87 smallholder farmers.

## PROCESSING

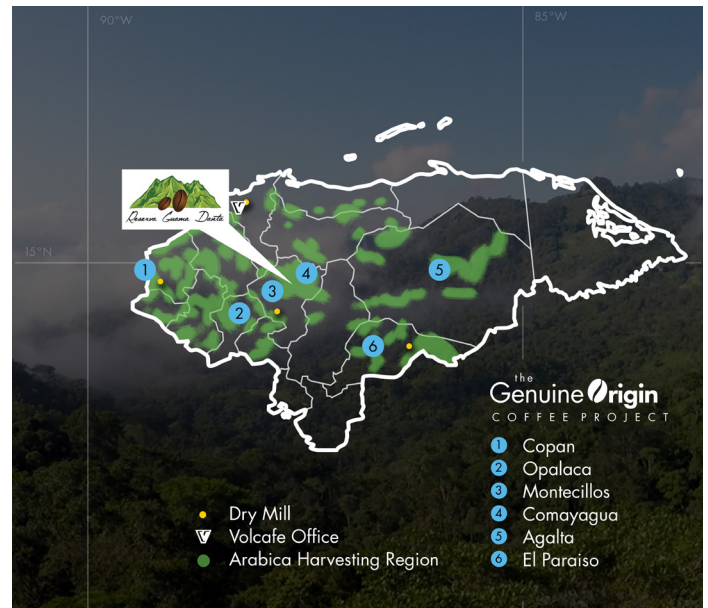
Guama Danta has well-defined wet and dry seasons, contributing to proper flowering and fruit development. Although transporting coffee to drying stations often becomes challenging during rainy days, the producers have banded together to install solar dryers to ensure their coffees dry uniformly and that quality remains high.

In this region, Volcafe holds the highest concentration of single producers delivering coffee to its warehouse in Comayagua. Facilities, warehouse and drying stations have all been adapted to assist the producers who have been identified as producers of specialty coffee.

## 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.

Guama Danta is surrounded by sweetgum forest and a sheltering mountain range. Together, they form a climactic bubble that's ideal for growing shade-protected, high-quality coffee.



**Region:**  
Comayagua

**Producer:** Three groups, totaling 136 smallholder farmers.

**Avg. coffee farm size:**  
2–3 hectares (5–7.5 acres)

**Altitude:**  
1,250 - 1,450 meters ASL

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

**Processing:**  
Washed, dried in the sun and with solar dryers

**Harvest:**  
February