



## **HONDURAS FT ORGANIC COMSA MANOS DE MUJER SHG EP GRAINPRO**

Notes: ALMOND, PAPAYA, BANANA, MILK CHOCOLATE

### **ORIGIN INFORMATION**

Grower	Irma Alicia Garcia, Jahaira Yosely Cardona, Justina Cálix, Enma Dalila Gonzales, María Transito Contreras, Pastora Fredesvinda Garcia, Esther Chávez, Reina Isabel Nolasco, Edil Guillermina Santos, Reina Margarita Gómez, Rosa Marilia Sánchez, Thelma Erasminia Márquez, María Aurora Pérez, Alba Daysi Zelaya, Carla Patricia Moreno   Café Organico Marcala, S.A. (COMSA)
Variety	Catuai, Icatu, Ihcafe 90, and Catimor
Region	Marcala, La Paz
Harvest	December - March
Altitude	1200 – 1700 masl
Soil	Clay minerals
Process	Fully washed and dried on patios and elevated tables inside solar dryers that provide protection from the rain
Certifications	Organic

### **BACKGROUND DETAILS**

Want to support women in coffee? Here is one of those rare opportunities where all that is good about coffee intersect. Simply a trifecta of: organic farm management practices; traceable to women producers in the Marcala region, a protected designation of origin (DENOMINACION DE ORIGEN CAFE DE MARCALA); and a meticulous post-harvest standard of hand sorting cherry, cherry floating to remove less dense and damaged beans, proper fermentation, and



long drying times. It starts with a concept called Finca Humana (the Human Farm) at Café Organico Marcala, S.A. (COMSA), where the wellbeing of humans is the core objective and educating more than 1,500 producer-members to successfully live in harmony with nature is everywhere. At La Fortaleza, the COMSA biodynamic demonstration farm, the focus of transferring knowledge takes place through week-long seminars called Pata de Chucho (pawprints left by a stray dog), which aptly reveals COMSA's dogged exploration for human productivity in harmony with nature. The trailblazing ideas for using organic matter to productively cultivate high quality coffee is only a sliver of what COMSA teaches about the power of nature through the Finca Humana philosophy. COMSA dedicates funding from the proceeds of coffee sales to run a cutting edge International school dedicated to filling children's minds with possibility, and training them to be the future leaders of Finca Humana. And COMSA has significantly increased the participation of women within the organization, which has resulted in an active women's group that processes their own community lots called Manos de Mujer. This particular lot is a washed processed coffee, which comes from 15 farms owned by Irma Alicia Garcia, Jahaira Yosely Cardona, Justina Cálix, Enma Dalila Gonzales, María Transito Contreras, Pastora Fredesvinda Garcia, Esther Chávez, Reina Isabel Nolasco, Edil Guillermina Santos, Reina Margarita Gómez, Rosa Marilia Sánchez, Thelma Erasminia Márquez, María Aurora Pérez, Alba Daysi Zelaya, Carla Patricia Moreno.