

HONDURAS FTO FINCA LIQUIDAMBAR YELLOW HONEY GRAINPRO - 39267

Notes: PEACH, BLACK CHERRY, BANANA, BLACK TEA, BROWN SUGAR, TOFFEE.

ORIGIN INFORMATION

Grower	Finca Liquidámbar | Roberto Rene González
Variety	Bourbon, Catuai, and Pacas
Region	Guascotoro, San José, La Paz, Honduras
Harvest	November - March
Altitude	1510 meters
Soil	Clay minerals
Process	Pulped natural (Honey) and dried inside solar dryers that provide protection from the rain
Certifications	Organic

BACKGROUND DETAILS

HONDURAS ORGANIC FINCA LIQUIDAMBAR HONEY is produced by Roberto Rene González and milled as a single farm micro-lot at RAOS (Cooperativa Regional de Agricultores Orgánicos de la Sierra) where Roberto is a member and the general manager. Roberto and his family own a 37-acre farm called Finca Liquidámbar located in the community of Guascotoro within the municipality of San Jose in the department of La Paz, Honduras. Roberto was one of the first in his community to earn a university degree. After graduating with a degree in business management, Roberto returned home to manage RAOS and to help his family run the coffee farm. Roberto is currently working to get 19 acres of his farm formally recognized as a biological reserve. The goal is for the reserve to become a destination for tourism in the area. Finca Liquidámbar provides year-round employment to 7 people and another 30 people during the harvest. Roberto, his wife Odalma and their two children partner with local schools and local organizations for road improvements and youth activities.