



## **HONDURAS RFA COPAN SHG EP**

Notes: BUTTERY, FRUIT SWEETNESS, ORANGE SURUPY

### **ORIGIN INFORMATION**

Grower	Producers from Copan
Variety	Parainema, Ovata, Catuai, and IHCAFE 90
Region	Copán, Honduras
Harvest	January - April
Altitude	1350 - 1530 masl
Soil	Clay minerals
Process	Fully washed and dried in the sun
Certifications	Rainforest

### **BACKGROUND DETAILS**

This coffee is sourced from producers from the department of Copan, Honduras. Producers use their own micro-mill to process harvested cherries, which allows for meticulous care in depulping, fermenting, and drying the coffee. Producers collaborate with an export company called BICAFFE, which operates a warehouse and dry mill in Santa Rosa de Copan. Weather conditions in Santa Rosa are ideal for storing parchment and the dry mill is specifically designed for sorting high quality micro-lots.