

# Deisy Muñoz



January Release

Los Andes, Santa Barbara, Honduras

Baker's Chocolate // Green Grape // Honeydew

Farmer Deisy Muñoz's coffee is comforting with a twist. Full-bodied and chocolatey, it cools to reveal a pleasant green grape acidity. Muñoz is another farmer we were connected with through Beneficio San Vicente, the famous dry mill and central "hub" which matches roasters directly with farmers. BSV is run by the Paz family, who support and represent a network of farmers that have become synonymous with specialty coffee in Honduras.

**Producer:** Deisy Muñoz  
**Altitude:** 1800 m  
**Process:** Washed  
**Cultivar:** Pacas

One of Muñoz's major challenges and assets is her farm's altitude. The community she lives in isn't called "Los Andes" for no reason. At 1800 meters in Central America, the climate is pretty cold! Add the fact that her farm is on a steep mountainside and you get heavy winds. This can be very tough on the plants, making the leaves and cherries vulnerable. It also makes the labor that Deisy, her husband, and their workers do a little uncomfortable. However, those same cold temperatures make the coffee cherries develop slowly, leading to denser beans with more potential for quality. These trade-offs are common in specialty coffee.



*Merit*