

**HONDURAS****LAS MORAS****FARM LOT**

Las Moras is absolutely unique in the Volcafe world, as it is the only Volcafe owned and managed farm in all coffee origins. It is located in the mountains close to Siguatepeque, a smaller city in the south of Comayagua close to the border of the Intibuca region. The land was bought from our origin operation, Molinos de Honduras, and gradually transformed to a coffee variety innovation hub and Volcafe Way training centre. Here producers can see and experience the full Volcafe Way programme for each stage of cultivation - from nursery to ripe cherry to parchment.

Each Friday a group of producers is invited by Volcafe agronomists to Las Moras to learn about the Volcafe Way programme and its benefits. It is also an experimental center for Texas A&M and World Coffee Research to analyze different coffee varieties; nursery of 20.000 seedlings.

*Volcafe Honduras started a reforestation project in 2022 that aims to plant one million trees over five years to help coffee communities adapt more actively to climate change. One million trees is the first step, but the final goal is to reach five million trees.*

Volcafe Way plays a big part of our sourcing programme in the Comayagua region. Visiting the Las Moras farms visualizing the effect of implementing the Volcafe Way programme for many producers. After learning and seeing the programmes impact, many producers are willing to start adopting the programme on parts of their land, others are even so inspired that they switch their agricultural practices entirely.

Thanks to the effect of the Las Moras farms on producers multiple "Model Farms" have been created in other coffee producing regions of Honduras. This has influenced producers' farming practices and have increased productivity in multiple areas. Through ongoing field and business training, Volcafe Way supports the farmers to improve their coffee quality, increase their productivity and analyse their costs.



**Region**  
Siguatepeque,  
Comayagua

**Altitude**  
1,400 - 1,500 m.a.s.l

**Producer**  
Molinos de Honduras

**Varieties**  
Parainema

**Harvest period**  
January - May

**Processing**  
fully washed, sun dried

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