

VERVE

COFFEE ROASTERS

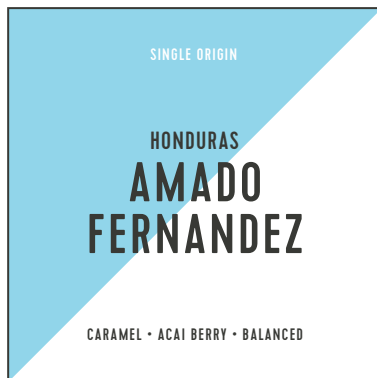
SINGLE ORIGIN

HONDURAS

**AMADO
FERNANDEZ**

CARAMEL • ACAI BERRY • BALANCED

PRODUCER	JOSE AMADO FERNANDEZ
REGION	CIELITO, SANTA BARBARA
PROCESSING	WET-PROCESS
CULTIVAR	PACAS
ELEVATION	1550 –1580 METERS
HARVEST	DECEMBER – MAY



CUP CHARACTERISTICS

This year's lot from Don Amado blends a caramel-like sweetness with the an acai berry complexity.

SOURCING INFORMATION

In one of the dozens of lakeside restaurants alongside Lake Yojoa; one might observe (whilst eating freshly-caught, fried tilapia) the combination of the warm and humid air, a light breeze, and the Santa Barbara mountains steeply climbing from 1,000 to 2,800 MASL. It's the combination of three of these four elements that make possible the upslope fog (wherein warm, humid air is propelled into a cooler area - usually by virtue of altitude - and quickly condensed into a dense mist) characteristic of the Santa Barbara mountains and ever-so-integral to coffee production in this region.

Named after his late father, Jose Amado Fernandez' finca "Don Amado" is an exemplary Santa Barbaran coffee farm. Perched overlooking Lake Yojoa - Honduras' largest lake - finca Don Amado depend's on Santa Barbara's unique fog which results in nighttime temperatures as low as 12C, and keeping daytime temperatures from exceeding 21C.

It's thanks to this microclimate that Jose Amado's modest four hectares produce some of Honduras' best coffee's year-after-year. Don Amado was awarded First Place in the 2010 Cup of Excellence and Sixth Place in 2013.