



# HONDURAS LA COLMENA DIRECT TRADE



**PRODUCER:** Angel Arturo Paz  
**LOCATION:** Las Flores, Santa Barbara  
**ALTITUDE:** 1800 m.a.s.l.  
**VARIETIES:** Pacas, Bourbon & Caturra

When he isn't running the exporting company "Beneficio San Vicente" together with his family, Angel Arturo Paz is a coffee farmer. The name La Colmena translates to "the Beehive", because Arturo's ultimate goal is to produce coffee as sweet as honey.

Being an agronomist, Arturo's focus is on making the farm both sustainable business-wise, as well as preserving the nature on and around the farm. One of this year's initiatives has been experimenting with a different drying method for a portion of his lot. Arturo implemented the use of shade netting overtop of the drying beds with the intention of extending shelf life through slower drying.

All cherry from the farm is brought down to the nearby town of Peña Blanca where the processing and drying happens at Beneficio San Vicente's facilities.

We look forward to Angel Arturo's coffee every year, and are especially excited about how clean and sweet this year's late harvest lot is tasting.



Complex and full aroma, juicy mouthfeel, with flavours of lychee, apricot nectar, white grape and champagne acidity.

**For all drip & pour over brewing methods, we recommend the following parameters:**

- 1 to 16 coffee to water ratio**
- ~200° F brewing temperature**
- 19-20% extraction yield**