

Imperial Reserve

DON AMADO

Early March Micro-Lot
- HONDURAS -

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plum pie | white pepper | tamarind soda

PRODUCER *José Amado Fernández*
////////////////////////////////////
REGION *Las Flores, Santa Barbara*
////////////////////////////////////
VARIETAL *Pacas and Yellow Catuai*
////////////////////////////////////
PROCESS *Washed*
////////////////////////////////////
ELEVATION *1550-1580 meters*
////////////////////////////////////

SPYHOUSE
COFFEE ROASTERS

José Amado Fernández has an incredible history of producing exceptional coffee. We have been able to purchase a small micro-lot of his harvest for each of the past three years. This micro-lot, a separation of his pickings from the beginning of March, was selected in country by Christian, Owner/Founder, and Tony, Director of Coffee, while meeting with our Honduran producers this past spring. This sample stood out on the table for being incredibly dynamic and complex. Visiting with José at his mill, we met his children and brothers as he shared with us the details of his two surgeries in the past year to remove cancerous tumors in his abdomen. Thankfully his health has greatly improved, and Tony noticed that José looked years younger than he did just two years before when they met for the first time.

Don Amado, the farm's namesake, passed down a portion of his farm to each of his four sons as well as his wife. José was given the best portion, just above the family's shared mill. Each family member manages their own parcel and process their coffee separately. José took first place in the Honduras Cup of Excellence in 2010 and continued his success with a sixth place finish in 2013. His portion is split into two parcels growing yellow catuai on one and pacas on the other. Scattered amidst them are rare avocado trees that produce fruit that smells of sweet anise and tastes like vanilla custard.

Don Amado is marked by a rich jamminess, with flavors of spiced plum pie and tamarind soda. Throughout the cup experience, there are many subtle complexities, including a lively white pepper overtone, ripe watermelon juiciness, and soft effervescence that carries a soda-like characteristic. This coffee is deep and dynamic, working well both as a drip offering and as espresso. It is the perfect coffee to pair with your funk 45s.

By cultivating relationships with those that share our passion and vision, Spyhouse is able to source, roast and serve exceptional coffees. *Passionate people make great coffee.*

SPYHOUSECOFFEE.COM

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