

# SPYHOUSE

COFFEE ROASTERS



## HONDURAS OSMIN REYES

Chocolate Malt  
-  
Dried Apricot  
-  
Dulce de Leche

PRODUCER:  
Osmín Reyes  
El Cedral, Santa Barbara

ELEVATION:  
1800 METERS

WASHED  
PACAS

Our relationship with Osmín Reyes began with a bit of serendipity. Three years ago, we were just about to leave Otilio Leiva's house when Osmín stopped by with a first pickings sample from his new farm—the highest above the village of El Cedral. The families that surround El Cedral have a deep reputation for producing some of the best coffees in Honduras, and have the Cup of Excellence success to back that up. When an opportunity arises to work with a producer with such potential, you have to jump on it. We were able to cup the coffee in the morning before heading to the airport and even though it was only a glimpse of its early potential, we knew we were on to something special. This selection is an isolated lot of his Pacas. After cupping several separations, we found this one to be the most vibrant and exciting of the three this year.

Osmín Reyes is anchored by a rich, dried apricot flavor throughout the cup. As the cup cools, more caramelized sugar notes come forward reminding us of chocolate malt and Dulce de Leche. This is a very syrupy coffee and has a ton of depth to support the complex sweetness. It is the perfect coffee for breakfast or dessert with its heavy stone fruit and rich tones.

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945 Broadway St. NE, Minneapolis, MN 55413 | [spyhousecoffee.com](http://spyhousecoffee.com) | [@spyhousecoffee](https://www.instagram.com/spyhousecoffee)

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**OSMIN REYES**

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