

# PROYECTO CABAÑAS NATURAL

## HONDURAS



### Heritage Quality Meets Modern Production

In the remote southwestern part of Honduras, along the mountainous border of El Salvador, is the town of Cabañas. The small agricultural community is relatively new to coffee production, but sits within a historically significant region which has had a robust coffee trade for more than a century. Designated as DO Marcala, the region is recognized as the first Designation of Origin for coffee in Honduras and Central America. The designation certifies local coffee products as authentically derived from the particular terroir and techniques that are unique to the region.

### TASTING NOTES

strawberry pie  
 dessert wine  
 dark chocolate  
 honey

### COFFEE SPECIFICATIONS

**relationship:** new, partnered via importer  
**farm type:** group of smallholder farms  
**processing:** natural  
**region:** Cabañas, La Paz Department  
**variety:** Lempira, Catuai,  
 Incafe 90, Pacas  
**elevation:** 1650 masl

### BREWING GUIDELINES

#### Filter

ratio: 1:16  
 grind: medium-fine  
 time: 3 minutes

#### Espresso

dose: 18 grams  
 output: 38-40 grams  
 time: 28-30 seconds

Proyecto Cabañas is a centralized processing project, bringing in cherries from 65 participating farmers in the Cabañas area, many of whom have only been growing coffee as a crop since the year 2000. San Vicente, a nearby exporting company, established the project in 2012 after an outbreak of coffee leaf rust set many area growers back. They have grown from 3 producers to 65 producers and a more complex facility. Through processing lots individually, producers are able to obtain higher prices for their higher quality coffee.

We are excited to offer a pairing of washed and natural processed lots from Proyecto Cabañas. When our import partner Royal sent us these samples, we were excited by the clarity and regional flavor profiles of both lots and knew it was a great opportunity to offer them both. For this natural processed offering, coffee cherries were delivered daily and immediately brought to raised beds for three weeks of drying. Then, individual lots were chosen by our partners at Royal for a custom blend which showcases the flavor and heritage of the region.

For more information, guides, and tips, visit [rubycoffeeroasters.com](http://rubycoffeeroasters.com)

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YOUR BREWING NOTES:

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COFFEE INFORMATION SHEET

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**RUBY**

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