

# CABALLERO JAVA

## 2019 RESERVE LOT OFFERING

<b>COUNTRY</b>	HONDURAS
<b>REGION</b>	LA PAZ
<b>FARM</b>	FINCA JR
<b>OWNER</b>	MARYSABEL CABALLERO & MOISES HERRERA
<b>VARIETY</b>	JAVA
<b>ELEVATION</b>	1,590 MASL
<b>PROCESSING</b>	WET PROCESSED
<b>HARVEST SEASON</b>	FEBRUARY 2019



Marysabel Caballero and Moises Herrera are a specialty coffee power couple. Marysabel comes from a family that has been producing coffee in the Honduran department of La Paz since 1907. Moises is an accountant by training who grew up in Guatemala and began traveling to Honduras in the 1990's as an employee of a Guatemalan coffee exporter. Early on, Moises decided to invest in land not far from the Caballero family farms and met Marysabel around the time that he began coffee production. The two married in 1996, initiating a shared quest to learn, innovate, and produce the highest quality coffee possible on their farms - that now encompass more than 200 hectares (approx. 500 acres).

Over the many years that they have been producing coffee together, Moises and Marysabel have earned well-deserved acclaim as two of the most innovative and renowned specialty coffee producers in the world. Their coffees have routinely been recognized as some of the very best in Honduras, finishing in the top 10 of the Honduran Cup of Excellence multiple times and winning the competition in 2016.

Success at this level, and over such a sustained period of time, simply does not happen by accident. Moises and Marysabel are meticulous and intentional about every aspect of their business and their curiosity and passion have fueled many refinements to their approach over the years. In the interest of offering their coffee pickers better financial stability and to ensure the best possible cherry selection at harvest, the Caballeros employ these workers year round rather than primarily at harvest time, as is the case on the majority of coffee farms. To improve consistency and overall quality during processing, they built state-of-the-art wet and dry milling facilities and dry their microlots on shaded raised beds to prevent the coffee from drying too quickly.

Moises and Marysabel are also notable in their pursuit of environmental sustainability on their farms and commitment to making a positive impact in their local community. They avoid the use of pesticides, employ water and forest conservation strategies, and promote the health of their coffee trees by using organic compost as their primary fertilizer. They have a similarly impressive track record when it comes to supporting their workers and local community, routinely building houses for employees and providing financial support and educational resources for local schools.

A significant area of exploration for Moises and Marysabel over the years has been the cultivation of many

different coffee varieties. They currently have about 10 varieties in production and have cultivated approximately 50 on experimental plots. "Java", along with "Mokka" and "Bourbon" is an example of a coffee variety name that references a notable stop on one of c. Arabica's initial accessions from southwestern Ethiopia to the Arabian peninsula and then along colonial trade routes to diverse equatorial regions around the world.

Coffee was first introduced to the island of Java in Indonesia (then called Batavia) by the Dutch in the 1690's. These first coffee plants on Java were early versions of the Typica variety. Somewhat ironically, the variety that was ultimately named after the island of arrived much later. About 100 years after coffee was first introduced to Indonesia, the Dutch brought an Ethiopian landrace plant directly from Ethiopia to Java. This selection later made its way to Cameroon where it was recognized to be particularly resistant to Coffee Berry Disease (CBD). It was after being introduced to Latin America in the 1990's that the quality potential of the Java variety, when grown at high altitudes, began to be fully appreciated. The variety offers significant potential for Latin American producers in that it possesses the twin virtues of disease resistance and the potential to command healthy quality premiums.

#### IN THE CUP

Sweet cocoa, graham cracker, and subtle stone fruit on the nose lead to an elegantly balanced cup offering a mild wafer cookie sweetness, delicate plum-like acidity, and a delicate black tea quality that becomes more prominent as the coffee cools.

#### THE TAKEAWAY

This delicate example of the Java variety, produced by Marysabel Caballero and Moises Herrera on their farm Finca JR in the La Paz region of Honduras, is a study in elegance. While some of the best Honduran coffees are characterized by exotic fruit flavors and dynamic acidity, this selection demonstrates qualities of refinement and nuance that are equally pleasing.

