

Honduras Coffee



Ricardo Cortez



Finca San Antonio Honey ML LIFT

Finca San Antonio is one of our newest LIFT coffees from the Lempira area of Western Honduras. Owned by Balbino Cortez, San Antonio has only 9 hectares, 8 of which are cultivated. San Andreas is a small municipality within the state of Lempira, with a population of 15,000 people primarily involved in the cultivation of coffee.

The farm sits between 1,525 and 1,625 meters above sea level, with an average temperature of 71 degrees, and grows Lempira and Ihcafe 90. Mr. Cortez mills his coffee after picking only the ripest cherries, and they pay particular attention to the washing, fermentation, and drying of their coffees to create exceptional coffee. The coffees are floated for quality and then dried on raised beds. We found a juicy acidity with peach and berry, with a white wine-like, slightly tannic finish.



NOTES: Ripe red berry, raspberry, fruit punch, bright and complex



REGION: San Andreas, Lempira



PROCESS: Honey



VARIETY: Lempira, Ihcafe 90, Catuai



ALTITUDE: 1525-1625 masl



CERTIFICATIONS: LIFT

