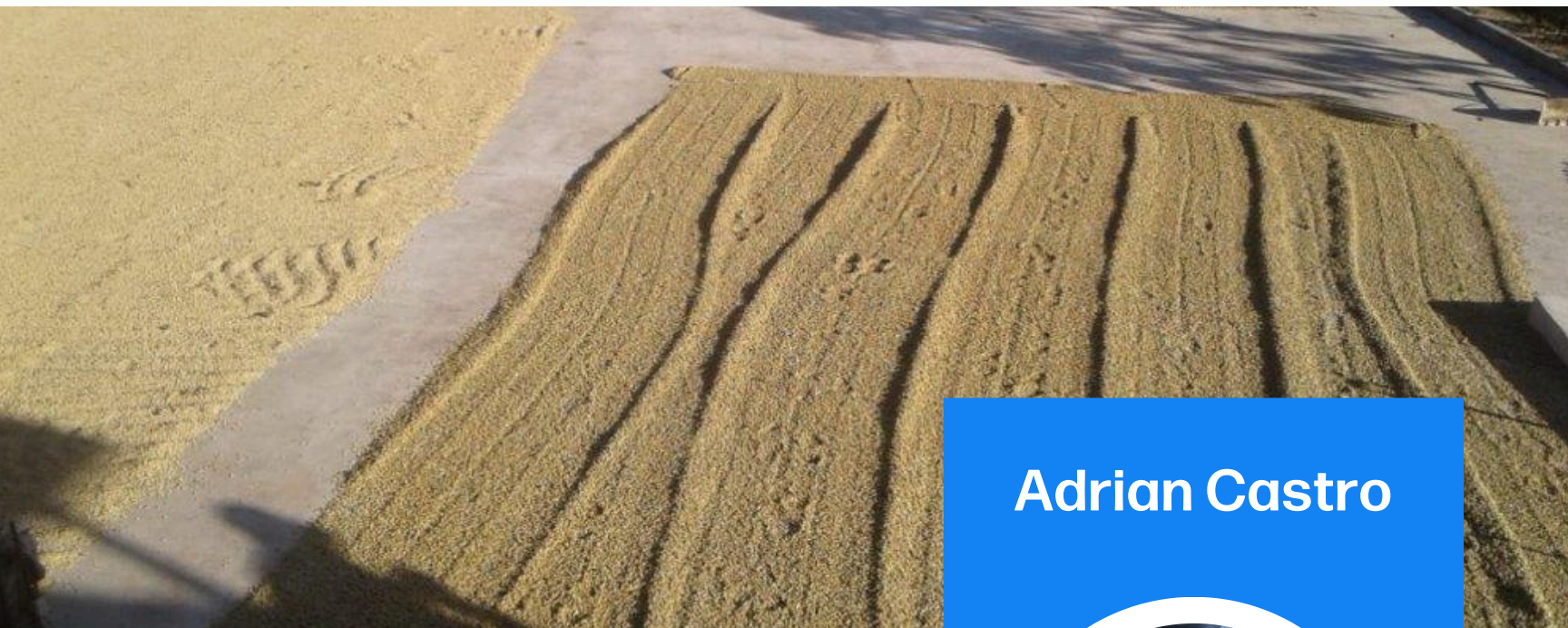


# Honduran Coffee

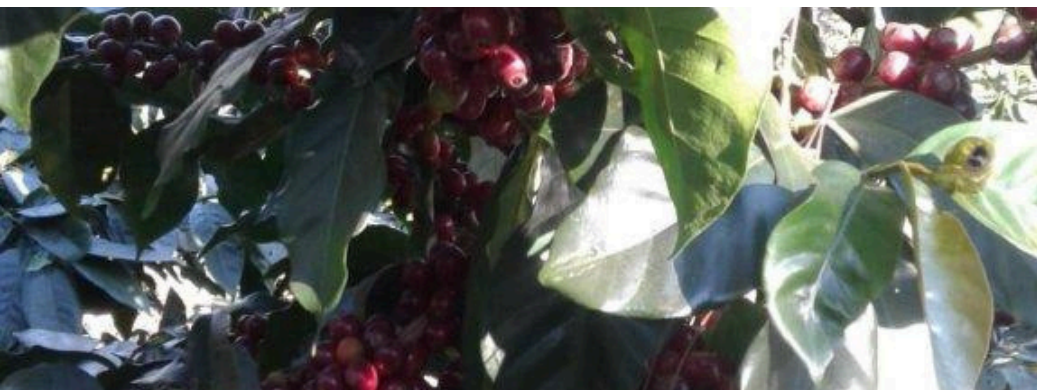
StoneX<sup>®</sup>  
Specialty Coffee



## Finca El Roble Humberto Ardon Natural ML

Finca el Roble is one of our newest LIFT coffees from the Lempira area of Western Honduras. Owned by Adrian Castro, el Roble has 23 hectares, 21 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 69 degrees, and grows yellow and red catuai. Mr. Castro mills his coffee after picking only the most ripe 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.



### Adrian Castro



#### FLAVOR NOTES

Complex ripe red fruits, cherry, berry, milk chocolate, coating medium body



#### REGION

San Andrés, Lempira



#### PROCESS

Natural



#### VARIETY

Yellow and Red Catuai



#### ALTITUDE

1525 masl



#### CERTIFICATIONS

Rain Forest Alliance Certified