

# Honduras Coffee



## Local Producers



## Marcala Red Honey

This is a unique project we developed a few years ago in Honduras, specifically in Marcala, La Paz, where the quality has historically been very good—ideal altitude for Honduras coffees (1,500+ masl), micro-climates, among others. We carefully chose a group of small producers from our supply chains in this region, whom we trained to learn and do a proper and strict picking process at their respective farms only to deliver the best ripe cherries.

Please note that we purchase such coffee directly from producers we support in many ways, such as technical assistance and financing services. No intermediaries in between, so we have complete control/traceability. We would also like to confirm that quality has been consistent for the past 2+ years and will be fully replicable.

Coffee comes from a group of 80+ producers. The coffee business is their primary source of income. They grow the coffee under an agroforestry system with semi-technified practices.



**NOTES:** Juicy and sweet, complex, floral and ripe fruit, raspberry, strawberry



**REGION:** Marcala, La Paz



**PROCESS:** Red Honey



**VARIETY:** Catuai, Bourbon, Parainema, Lempira



**ALTITUDE:** 1,500-1650 masl



**CERTIFICATIONS:** LIFT

