



## Regional Producers



## Son La White Honey SHG

Son La is in northwestern Vietnam, known for Arabica cultivation. The region spans 2,000 hectares and produces 60,000 bags of coffee per crop. Located at 700-1200 meters above sea level, this region is known for its Catimor varietal, which thrives in local conditions. Catimor flourishes here without irrigation due to ample sunlight and rainfall. Sustainable farming practices minimize water use conflicts. High altitudes and seasonal shifts enhance the coffee's flavor. Fertile soils and regular rain improve bean quality and resilience.

This Vietnamese specialty coffee cooperative is committed to sustainability, social upliftment, and gender equality. The manager, Ngoc Anh Sprunker, is also the Vietnam chapter's chairperson of the International Woman Coffee Association (IWCA).

This honey-process coffee has a sweet, fruity profile with notes of honey, almond, herbs, and winery elements. A medium body, gentle acidity, smooth finish, and sweet aftertaste balance it.



### NOTES

Bright acidity, medium body, honey, sweet, caramel, herbal



### REGION

Son La



### PROCESS

Honey Process



### VARIETY

Catimor



### ALTITUDE

1000-2000 masl