



**Aracely Martinez  
Gomez, Honduras**



# Overview



**Producer:**

**Aracely Martinez Gomez**



**Varietal:**

**Catuai, Bourbon**



**Region:**

**Tres Cruces, San Andres, Honduras**



**Process:**

**Natural**



**Altitude:**

**1750 masl**



**Cup Profile:**

**Passionfruit, Raspberry, Dried Fruits**



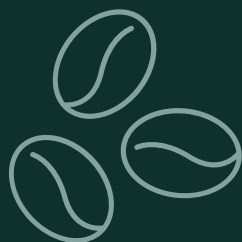
# Planning Guide



MARCH

## Reach Out

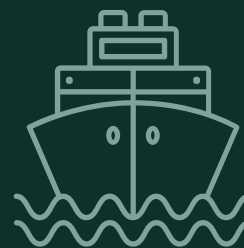
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



APRIL

## Offer Samples

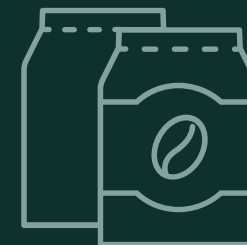
Offer Samples will become available.



MAY

## Shipment Begins

Our coffee allocation will begin to ship.



JUNE

## Stock Arrival

We anticipate stock will be ready for distribution.



# About the Producer



This coffee was produced by Aracely Martinez on her farm La Aurora, named after her daughter. Purchased in 2015, this small farm had no coffee plants previously. Aracely has been working with coffee since 2004, learning the process of farming from her father and bringing those skills to this new land.

Aracely Martinez also manages a local organisation called 'Tierra Lenca', which helps female producers market their coffees and finance communal drying stations, quality tools and essential training. The group was initially made up of 17 producers from Tres Cruces.

Although this is a naturally processed coffee, Aracely utilises a variety of fermentation techniques to help elevate the cup profile. Most of the production from La Aurora is organic, with Aracely using natural fertilisers to help the plants recuperate from the fruiting periods. Coffee is hand-picked by Aracely and her husband each harvest. As the farm is only 1.39 hectares, they are afforded the opportunity to take their time with harvesting only ripe cherries, before using a water tank to separate any floaters.





# Enquire now.

Reach out to your LCM Account Manager  
to secure your allocation.