



Armando Pineda, Honduras



Overview



-  **Producer:** Armando Pineda
-  **Varietal:** Pacas
-  **Region:** Santa Barbara, Honduras
-  **Process:** Washed
-  **Altitude:** 1,560masl
-  **Cup Profile:** Vanilla, Plum, Red Cherry



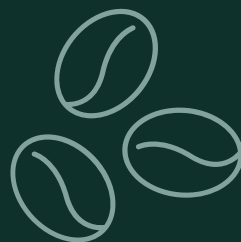
Planning Guide



MARCH

Reach Out

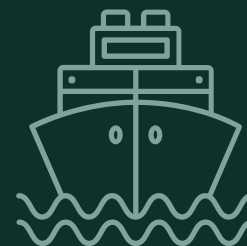
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



APRIL

Offer Samples

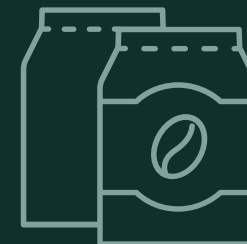
Offer Samples will become available.



APRIL

Shipment Begins

Our coffee allocation will begin to ship.



JULY

Stock Arrival

We anticipate stock will be ready for distribution.



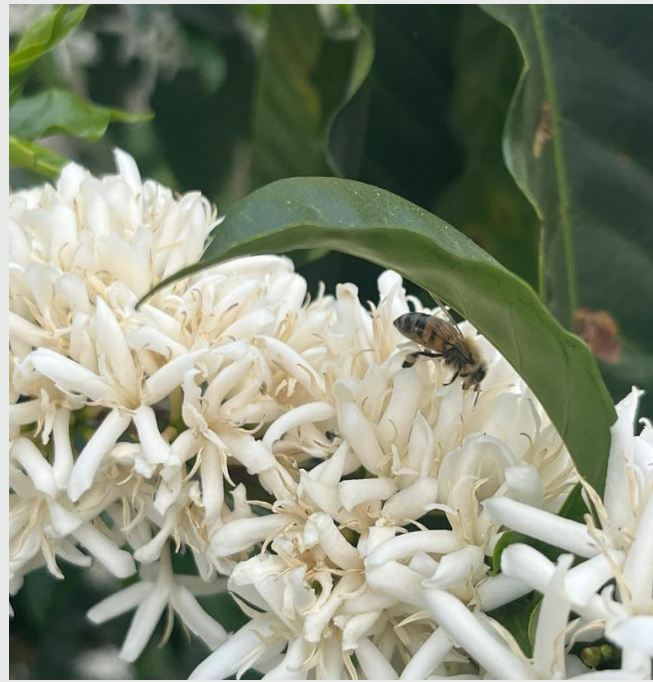
About the Producer



We have been working with Armando Pineda for more than four years now. Pineda's farm is in the village of Los Andes, Las Vegas, Santa Barbara. His farm spans approximately 1.3 hectares.

Armando currently cultivates several varieties, including Pacas, Ihcafe90 and Catuai Amarillo. The extremely unique growing conditions in the highlands area, allows for an extended cherry maturation period. Cool mists keep the temperature low and protect the plants from too much direct sunlight.

The slow maturation of coffee in this area results in a significant portion of the harvesting period happening later than in most other regions in Central America.





Enquire now.

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