



Benjamin De Jesus Maldonado, Honduras



Overview



Producer:

Benjamin De Jesus Maldonado



Varietal:

Pacamara



Region:

El Carrizal, Plátanos, Corquin, Copán



Process:

Natural



Altitude:

1290 masl



Cup Profile:

Pineapple, Strawberry, Creamy



Planning Guide



MARCH

Reach Out

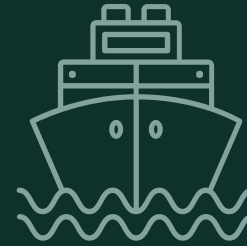
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



APRIL

Offer Samples

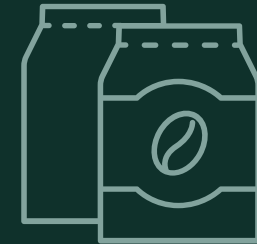
Offer Samples will become available.



MAY

Shipment Begins

Our coffee allocation will begin to ship.



JUNE

Stock Arrival

We anticipate stock will be ready for distribution.



About the Producer



Finca Doña Débora is situated in El Carrizal, Plátanos, Corquin, which is a part of the Copán region in Honduras. It lies in close proximity to the borders of Guatemala. The farm has been in the Maldonado family for three generations, starting with Benjamin's grandparents who established a coffee plantation on the land in 1943. Benjamin now runs the farm and works tirelessly, dedicated to producing coffee in a socially and environmentally responsible manner by preserving the natural habitat and biodiversity. The coffee is grown in shade-cover, providing protection for insect and nectar-loving bird populations. In turn, these species provide important ecosystems that help control pests, and pollinate crops.

This particular lot is a small batch produced by Benjamin using the Pacamara variety, a hybrid varietal of the Pacas and Maragogipe. Although it doesn't produce high yields, it offers exceptional quality. The coffee cherries are hand-picked and naturally processed by drying them on coffee drying beds and rotating them every few hours to prevent mould formation. They are then moved into a solar dryer for the last few days to dry the coffee to a moisture content between 10-11.5%.

This lot has an intense and complex aroma, elegant acidity, creamy textures and wild flavours. The cup profile shifts from tropical fruits of pineapple and strawberries, through to the sweet finish of butterscotch and milk chocolate.





Enquire now.

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to secure your allocation.