



Opalaca Organic, Honduras



Overview



Producer: Various Regional Producers



Varietal: Catuai, Bourbon, Typica



Region: Opalaca, Western Honduras



Process: Washed



Altitude: 1250-1700 masl



Cup Profile: Floral, Chocolate, Smooth



Certification: Organic, SHG



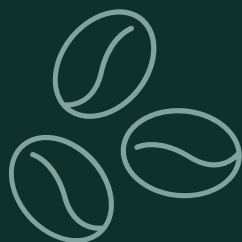
Planning Guide



MARCH

Reach Out

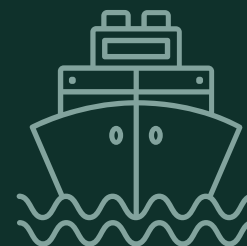
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



APRIL

Offer Samples

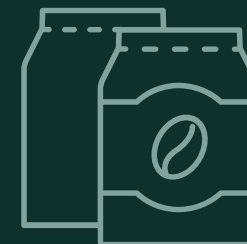
Offer Samples will become available.



MAY

Shipment Begins

Our coffee allocation will begin to ship.



JUNE

Stock Arrival

We anticipate stock will be ready for distribution.



About the Producer

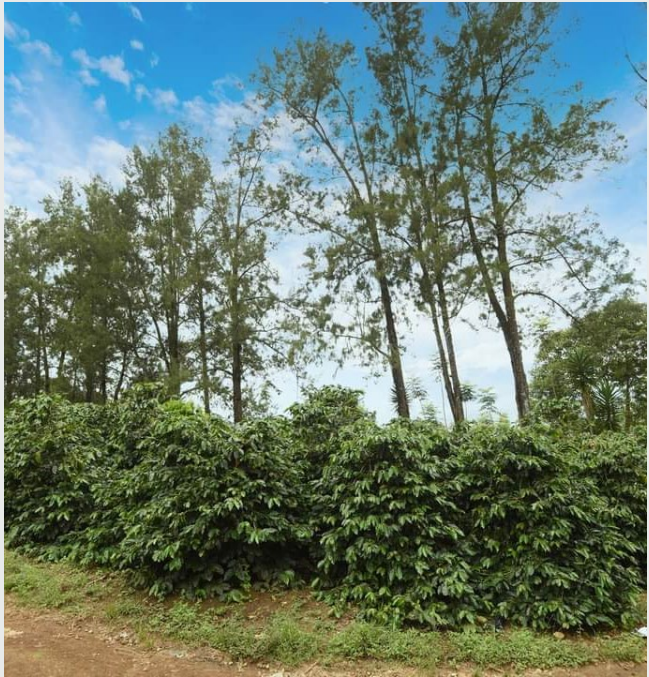


Situated in the western highlands of Honduras, Opalaca is one of six major coffee-producing regions in the country. The Opalaca region showcases some of the best coffee that Honduras has on offer, with producers selected based on consistent, high-quality crops, farming practices and flavour profiles.

With altitudes between 1250 – 1700masl, Opalaca is known for producing coffee with complex profiles with a delicate floral aroma and smooth, well-rounded body. Lingering of caramel and red fruits through the cup, the palate is left clean with a hint of fresh apple.

As organic producers, farmers have access to resources that guarantee farming methods free of chemicals, including organic fertilisers and pest control systems. Producers engage in regular farm management and quality assurance training after their lots have been certified.

Organic coffee production is a growing movement in Honduras, with Honduran coffee becoming one of the most favourable Origins found in organic blends.





Enquire now.

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