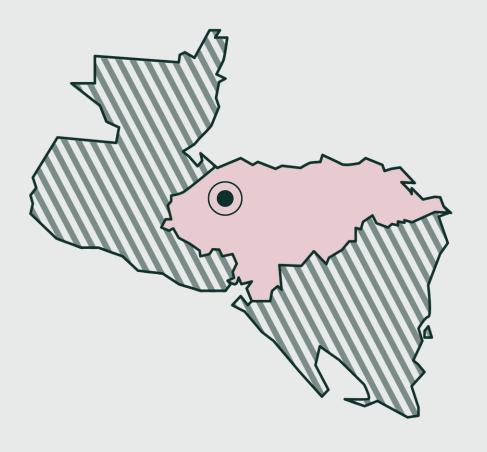




Overview



Producer: Lucila Fernandez

Varietal: Parainema

Region: Las Flores, Santa Barbara, Honduras

Process: Washed

 $lap{1}{1}$ Altitude: 1,500masl

Cup Profile: Peach, Brown Sugar, Cream



Planning Guide



MARCH

Reach Out

Reach out to your LCM Account Manager to secure your allocation for the year head. 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



Lucila's journey into coffee began when she and her husband Juan inherited a substantial property that included a coffee farm. With a shared passion for the industry, Lucila actively participated in working on the coffee farm, working closely alongside Juan. As their sons grew older, they also became integral to the farm's operations, offering their support and expertise.

Four years ago, Lucila's dream of owning her very own plot of land came true when her sons and Juan prepared and planted a dedicated farm of Parainema variety. Lucila's farm is located in the village of Las Flores, where she dedicates the land to producing exceptional coffees. She regularly visits her farm which has become an essential part of her daily routine, allowing her to witness first-hand its growth and development.

The farm's meticulous process begins with the careful de-pulping of cherries on the day of harvest, followed by a dry fermentation period of 18-24 hours in dedicated tanks. The parchment is then rinsed multiple times with water before being transferred to a parabolic solar dryer. Over the course of 8-14 days, the parchment is carefully sorted by hand to remove any defective beans, ensuring only the highest quality remains.















Enquire now.

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