




Renato Sanchez, Honduras





Overview



-  **Producer:** Jose Renato Sanchez Hernandez
-  **Varietal:** Catuai
-  **Region:** San Andres, Honduras
-  **Process:** Washed
-  **Altitude:** 1,800masl
-  **Cup Profile:** Red Currant, Toffee, Cherry



Planning Guide



MARCH

Reach Out

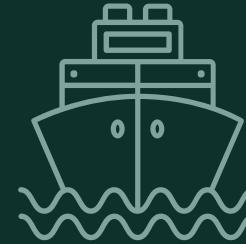
Reach out to your LCM Account Manager to secure your allocation for the year ahead. By getting in touch ahead of time, we can help choose the right coffee to meet your needs.



APRIL

Offer Samples

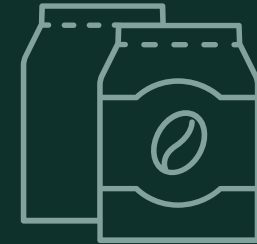
Offer Samples will become available.



APRIL

Shipment Begins

Our coffee allocation will begin to ship.



JULY

Stock Arrival

We anticipate stock will be ready for distribution.



About the Producer

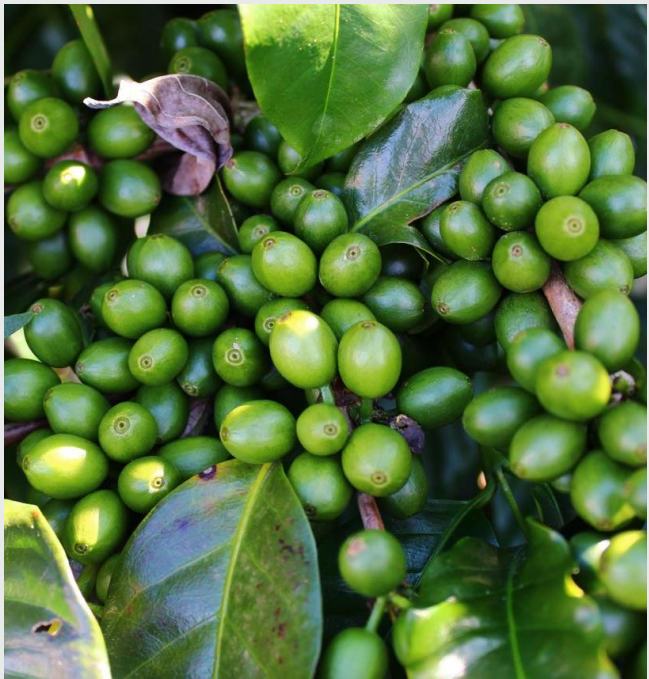
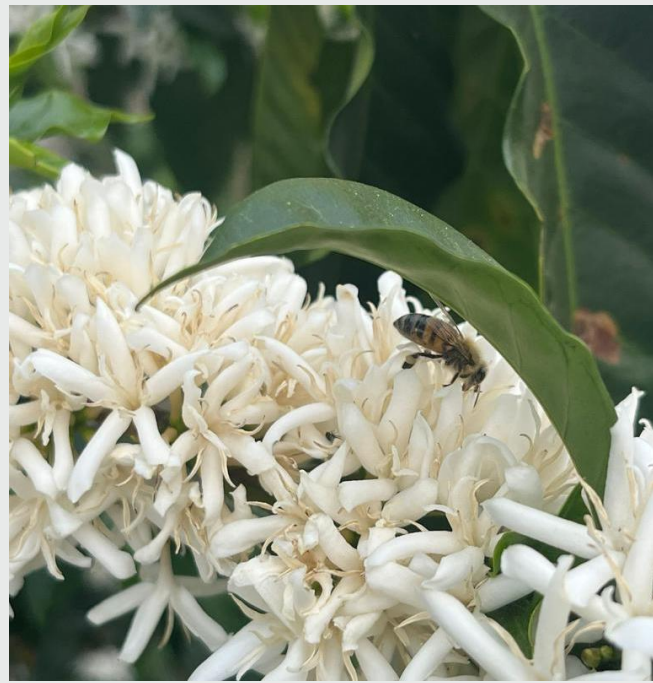


From a very young age, Renato learned about coffee from his father who owned a farm. Here, his father taught him to work diligently and even during his high school years, they collaborated closely.

Renato planted his own Catuai coffee farm on a plot of land that his father gifted him; a 1-hectare farm. Throughout the years, he gradually acquired an additional 3-hectare plot on which he also cultivated coffee. With the profits from these farms, he purchased yet another plot of land, and so the cycle continued until he developed the farm he possesses today.

In 2006, Renato took part in the Cup of Excellence competition in Honduras, securing the 7th spot in the Western region. This achievement facilitated the sale of his coffee to a Japanese company. That inaugural exposure to specialty coffees marked a turning point for Renato.

The cherries are de-pulped one day after picking, after which the parchment is put into fermentation tanks where it is dry fermented for 12 to 18 hours. After the parchment is rinsed into the tank, it's put out to dry for around 12 days on a concrete patio, where the coffee is raked every 30 minutes to obtain uniformity.





Enquire now.

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