

DIRECT TRADE
BELLA VISTA
HONDURAS



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DETAILS

SMALL HOLDERS: CARLOS DAMIAN

DARK BERRIES · BROWN SUGAR · ANISE

We first met Carlos Damian in February of 2016, at Elio's Diaz farm. Right before trying his sample we wondered if it could be graded as specialty, knowing that the coffee was coming from his first harvest. Carlos' Bella Vista could not only be specialty - it landed as one of our best Santa Barbara lots that year.

After his second harvest, which showed that his coffee could be even better, Carlos built drying tables at his property and did a major renovation inside the house.

Last year (his 3rd year in specialty coffee), his coffee quality has been nothing but improving. With continued investments in the farm, he's built his own drying tables and fermentation tanks and purchased an electric depulper. He has also moved to the self-processing method for his coffee, to ensure even more control over the quality.

The majority of his farm is planted with a variety of avocados called Aguacate Anise, which is unique to the area. He's got other trees like guama for shade and is adding nitrogen to the soil. It is a total pleasure to work with such a dedicated farmer who continuously strives to improve his farm.

This lot tastes like jammy dark berries with deep brown sugar sweetness and anise aromatics.



ELEVATION: 1750 - 1800M.A.S.L.



COUNTRY: HONDURAS



REGION: LOS ANDES, SANTA BARBARA



VARIETY: BOURBON, PACAS



HARVEST: 2018



PROCESS: WASHED



ROAST LEVEL: LIGHT FILTER ROAST

FILTER BREWING

BREWING RATIO: 1G COFFEE TO 16-17G WATER

WATER TEMP: 200° - 205°F / 93° - 96°C

EXTRACTION: 20 - 21%

TDS: 1.38 - 1.41%

LOCATIONS

