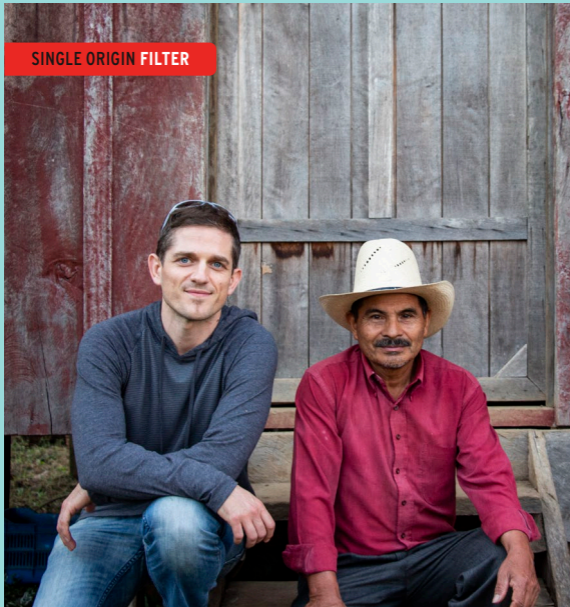


SINGLE ORIGIN FILTER



HONDURAS EL OCOTILLO

VANILLA · WILD STRAWBERRY · ELEGANT

HONDURAS EL OCOTILLO

DETAILS

PRODUCER:

NATIVIDAD BENITEZ

ELEVATION:

1800 M

REGION:

EL CIELITO, SANTA BARBARA

VARIETY:

PACAS

ROAST LEVEL:

LIGHT FILTER ROAST

BREW GUIDE

RATIO: 1G COFFEE TO 16-17G WATER

WATER TEMP: 200° - 205°F / 93° - 96°C

EXTRACTION: 20-21%

TDS: 1.38-1.41%

49THCOFFEE.COM

DIRECT TRADE

VANILLA · WILD STRAWBERRY · ELEGANT

DESCRIPTION:

A clean, elegant cup profile with floral character, vanilla-like sweetness and bright strawberry acidity.

COFFEE STORY:

Near Peña Blanca, overlooking beautiful Lake Yojoa, sits El Ocotillo, the farm of expert grower Natividad Benitez. In 2005, he won the prestigious Honduras Cup of Excellence. The win changed his life and also helped reshape how coffee is produced in the entire Santa Barbara region.

Over a decade later, Santa Barbara is now famous for its distinct, delicious coffee. And after nine years of working with Natividad, we're glad to share yet another fantastic Pacas lot from El Ocotillo!