



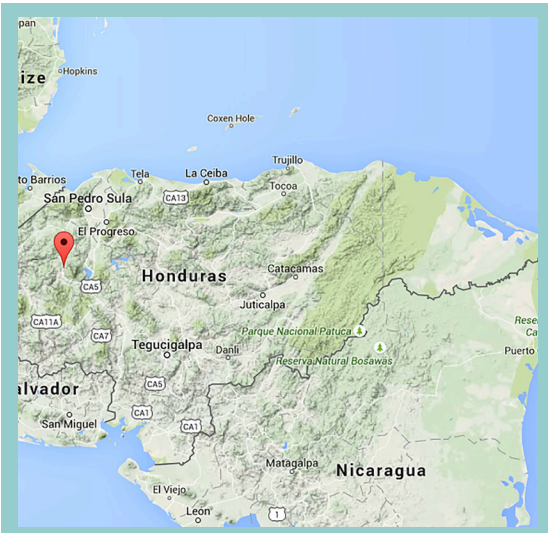
HONDURAS EL OCOTILLO

DIRECT TRADE



DETAILS

-  **PRODUCER:** Natividad Benitez
-  **COUNTRY:** Honduras
-  **REGION:** El Cielito, Santa Bárbara
-  **ELEVATION:** 1600 m.a.s.l.
-  **VARIETY:** Bourbon, Pacas
-  **HARVEST:** March/April 2018



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PEAR // GREEN TEA // BUCKWHEAT HONEY

Near the town of Peña Blanca, overlooking the beautiful Lake Yojoa, Natividad Benitez grows Pacas and Bourbon varieties. In 2005, Natividad won the prestigious Honduras Cup of Excellence, a competition for the best coffee in Honduras. This win not only changed Natividad's life, but also helped reshape how coffee is produced in the region.

For Natividad, the better price he received for his coffee allowed him to build a small de-pulper and tiled fermentation tanks. Both of these have helped improve the quality of his coffee even more. Since installing them he has constantly worked towards maintaining quality and creating a sustainable farm for himself and his family.

Neighbouring coffee farmers were inspired by the higher price Natividad was getting for his coffee, so they went to him for advice. And with the help of Beneficio San Vicente, the local coffee exporter and agronomy expert, a large number of farmers went from producing commodity grade coffee to producing high quality specialty coffee.

Ocotillo has a silky, almost velvety green tea like mouthfeel with hints of pear and buckwheat honey.

FILTER BREWING PARAMETERS

BREWING RATIO: 1g coffee to 17g water

WATER TEMPERATURE: 200 - 205°F / 93 - 96°C

EXTRACTION: 22 - 23%

TDS: 1.38 - 1.41%

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