

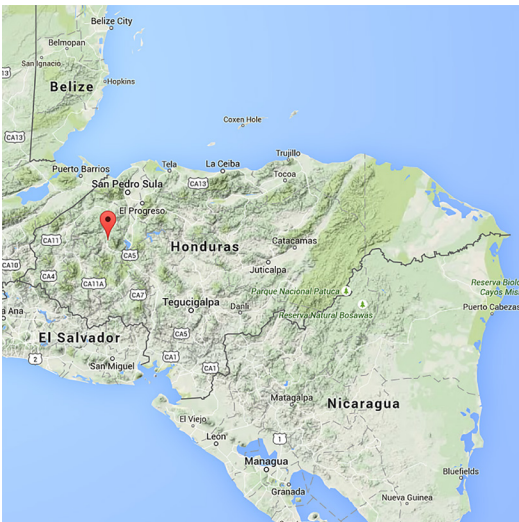
HONDURAS FINCA BONANZA

DIRECT TRADE



DETAILS

- PRODUCER:** Martir Fernandez
- COUNTRY:** Honduras
- REGION:** Las Flores, Santa Barbara
- ELEVATION:** 1450 - 1500 m.a.s.l.
- VARIETY:** Pacas & Yellow Catuai
- HARVEST:** 05/2017 - 07/2017



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ALMOND // GREEN APPLE // NECTARINE

In the foothills of Cielito, overlooking a beautiful and clear view of Lake Yojoa, Martir Fernandez cultivates delicious pacas and yellow catuai. Each year, he works on improving the fundamentals, picking ripe fruit and processing with attention to detail.

Eventually, the climate caught up with him and became his greatest adversary - All culminating in our visit last year when Martir had to have a difficult discussion with us, "I've been thinking of changing the variety I grow" Martir explains, somber as we walk the farm. The previous year had Martir and his brothers taking a more serious tone as they decide on a game plan to combat the changing climate. The once flourishing, vibrant trees bursting with fruit now looked sad and sparse.

We can't end the story just yet, as this year marks the first year that Martir is starting to plant the showstopping Parainema that his Uncle Juan Evangelista has shared with us in previous years. Speaking with friends in the area, we think the seedstock Juan has is the best in Santa Barbara, so we can't help but smile for the deliciousness that lies ahead thanks to Martir's brave decision.

FILTER BREWING PARAMETERS

BREWING RATIO: 1 g coffee to 17g water

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

EXTRACTION: 20 - 21%

TDS: 1.43 - 1.45 TDS