



HONDURAS LA BENDICIÓN

SINGLE ORIGIN ESPRESSO



DETAILS

-  **PRODUCER:** Ramón Rodríguez
-  **COUNTRY:** Honduras
-  **REGION:** Santa Bárbara
-  **ELEVATION:** 1500 - 1550 m.a.s.l.
-  **VARIETY:** Bourbon, Pacas
-  **HARVEST:** March 2018



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BUTTERY // WATERMELON // COCONUT

In the hills of El Cedral, Ramón Rodríguez grows Bourbon and Pacas at an altitude of 1500 - 1550 meters above sea level. The area is close to the micro-regions of El Cielito, Las Flores and El Sauce where we work with several other quality focused producers.

Ramon grows a small quantity of high-quality coffee, and in previous years has been a finalist in the prestigious Honduras Cup of Excellence competition. His main goals for this past season have been to improve ripe cherry picking, and drying.

After going through the washed process the coffee needs to be dried to between 10% and 11% moisture to prolong shelf life, and maintain quality. In El Cedral this can be difficult because the weather is often cool, and humid. So last year Ramon built a new solar dryer out of raised mesh beds with a hoop frame and plastic cover to control the drying and ensure it happens more evenly. And we're very happy with the results because Ramon's coffee is tasting sweeter and more complex than in previous years.

This coffee has flavours of watermelon and coconut with a buttery mouthfeel.

ESPRESSO PARAMETERS

TIMER: 28 - 32 seconds

DRY MASS: 18 g ground coffee

WET MASS: 37 - 39 grams liquid espresso

GROUPHEAD TEMPERATURE: 200°F

PRESSURE: 9 bars at machine gauge

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COFFEE ROASTERS

VANCOUVER