



HONDURAS LOS ROBLES

SINGLE ORIGIN ESPRESSO



DETAILS

- PRODUCER:** Miguel Enamorado
- COUNTRY:** Honduras
- REGION:** El Cedral, Santa Bárbara
- ELEVATION:** 1600 - 1900 m.a.s.l.
- VARIETY:** Bourbon, Pacas
- HARVEST:** March/April 2018



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FIG // WHITE GRAPE // ROUND

Working with Miguel is always full of surprises. Years ago he purchased an additional few hectares of land at the very top of El Cedral mountain. And the coffee up there is now producing the largest portion of his harvest. This past year was a peculiar one for weather, with our first visit exhibiting faster ripening and larger yields. The coffee ripened much more quickly than normal. Despite this, Miguel's crop this year is exceptionally clean and sweet.

It's a joy to work with Miguel and his small family, and it's always reassuring for us to see smallholders like him choosing to expand the farm. The expansion has resulted in Miguel having more working capital and cash flow throughout the year. It means more coffee for us too, and with a sweet and complex profile, we are certainly not complaining!

Miguel's coffee has an amazing body, buttery yet round mouthfeel and flavours of fig and white grape.

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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