



HONDURAS PIEDRAS AMARILLAS

DIRECT TRADE



DETAILS

- PRODUCER: Elio Díaz
- COUNTRY: Honduras
- REGION: Santa Bárbara
- ELEVATION: 1570 - 1660 m.a.s.l.
- VARIETY: Bourbon
- HARVEST: 2018



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AGAVE // CHERRY PASTRY // COMPLEX

This is the fourth harvest that Elio Díaz has been selling specialty coffee. Before getting into the specialty market, Elio always thought he had great coffee. But, it was a friendly push from his cousin, Ramón (whom we also work with), that got him to make the switch. And we are very happy about it!

A few years ago, Elio planted Pacas coffee on his farm. These plants are now in their third year of production and are looking beautiful. His old stock Bourbon is tall, spindly, and intensely nourished by the yellow clay and loamy soil ubiquitous to the mountain slopes of Santa Bárbara. We are so lucky to have the opportunity to work with someone like Elio and we look forward to seeing his farm come to full production.

Today, the market price of coffee is the same as it has been for decades. This is highly problematic when you factor in inflation and the fact that the market price is in no way tied to the actual cost of farming coffee. For a farmer like Elio being able to sell even a portion of his production as a specialty to a buyer like us can be the difference between making ends meet, or not.

Piedras Amarillas is complex with notes of cherry pastry and agave.

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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