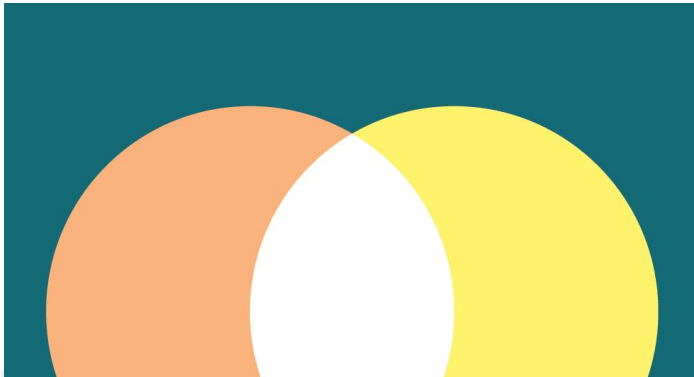


LAS LAJAS, HONDURAS

Candied Orange / Floral / Milk Chocolate

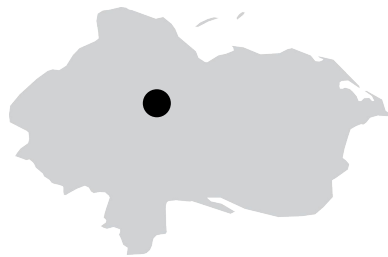
SOURCING



Origin: SAN MIGUEL DE WASHED Varietal: Typica
Farms: SELGUAPA, COMAYAGA, Process: Washed
Producer: Las Lajas Altitude: 1800 MASL
Antonio Ramirez

ORIGIN STORY

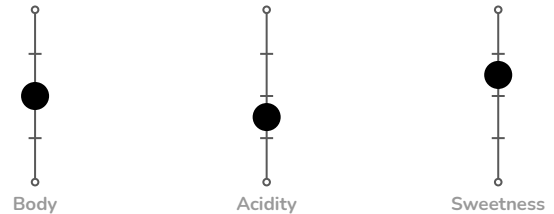
Antonio Ramirez became one of the very first to grow coffee in the remote Comayagua mountain range over 30 years ago when he found coffee plants sprinkled throughout a piece of land that he took over. Through the early years, he found their colder weather, due to elevation, was too harsh for the common variety (Pacas) in Honduras to survive, so he focused his efforts on his Typica and Bourbon plants. He continued to grow his coffee production for over 27 years to support his growing family through the only method available to him, selling coffee in cherry to local intermediaries for low prices. It was only 2 years ago that Antonio was able to access the true value and opportunity for his coffee when he found enough support to begin processing his own cherry and selling it for improved prices to the global specialty market.



LAS LAJAS
HONDURAS

TASTING

Slight floral aromatics lead towards a silky texture and a beautiful orange citrus-like acidity. As the cup cools, a lovely candied sweetness is highlighted by comforting notes of milk chocolate and nougat.



BREWING

Brew Ratio: 16:1 TDS: 1.38
Ext. Yield: 20.43% Rest Time: 5-28 Days

ESPRESSO

In: 19 Out: 40 Time: 30 TDS: 9.2

***Parameters were done with 20g VST baskets / 200°F water / 8.5 bar pressure on Batch No. 8432

ROASTING

Machine: Loring Kestrel 35 Batch Size: 18kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

As a roasting team, we had a lot of fun testing and profiling this coffee and it went through many iterations to finally end up at the final profile. We really enjoy the orange acidity and soft florals inherent in this Typica varietal, but also love the syrupy body and chocolatey notes that it has to offer. After roasting this coffee both fast and slow, we ended up settling on a middle ground where the acidity still shines through and is complimented by a really balanced and comforting milk chocolate base.