



GUATEMALA

Finca Cascaritas

Natural SHG EP

Since 2016, Cascaritas has been a family project led by Hidardo Hernández and his mother, Demly Hernández. Situated at an elevation of 1,210 meters, the 7.5-hectare farm is located in Plan Rosario, a small village in the Ocotepeque region of Honduras. The Hernández family carefully selects their growing areas to create exceptional sensory profiles through the unique characteristics of the terroir. Their passion for excellence drives them to constantly explore new methods in coffee production, aiming to inspire people with every cup. All plantations are cultivated using environmentally friendly agroforestry systems.

EXCLUSIVE

QUALITY

Country Honduras
Region Ocotepeque
Coffee farm Finca Cascaritas
Ref. No. P11324
Coffee type Arabica
Crop 2023/24
Harvest time Nov. - Feb.
Altitude 1300m
Varieties Paranema & Catuai
Processing Natural
Soil type Loamy soil

GREEN GRADING

Moisture 10.30%
Odor clean
Colour brownish
Defects 0-8 defects
Screen Size SHB 16+



TOUTON
- SPECIALTIES COFFEE -

CUPPING

CUPPING SCORE
85 (TSP Q-Arabica Grader)

CUP PROFILE
dark chocolate | dried mango |
red apple | roasted almond |
yellow stonefruit | winey

ACIDITY

7

BODY

7

FLAVOUR

7

ESPRESSO

CUP PROFILE
Lemongrass | pomelo |
brown sugar

ACIDITY

7

BODY

6

FLAVOUR

7