



# HONDURAS

## Finca Santa Martha

### Honey | Parainema

After several years abroad to support his family, Eduardo returned to Honduras in 2012 to continue the family tradition of coffee production, now focusing on specialty coffee. In the region of Santa Barbara, where neighbors support each other, Eduardo helps with community projects like road repairs and water systems. He is also planting shade trees to stabilize the farm's temperature. His mission is to produce high-quality coffee and provide a good education for his children. For this honey-processed coffee, the cherries are placed in fermentation bags for around 48 hours. Then, they are de-pulped, and the parchment is transferred to fermentation bags for dry fermentation lasting 24 hours. Subsequently, the parchment with the mucilage is placed inside a parabolic solar dryer for approximately 15 days. During the drying process, the parchment undergoes hand sorting to remove defective beans.

## EXCLUSIVE

## QUALITY

**Country** Honduras  
**Region** Santa Barbara  
**Producer** Eduardo Trochez Vega  
**Coffee farm** Finca Santa Martha  
**Ref. No.** P11334  
**Coffee type** Arabica  
**Crop** 2023/24  
**Harvest time** Nov. - Apr.  
**Altitude** 1750 m  
**Varieties** Parainema  
**Processing** Honey  
**Soil type** Loamy soil

## GREEN GRADING

**Moisture** 10.40%  
**Odor** clean  
**Colour** Yellowish-green  
**Defects** 0-3 defects  
**Screen Size** 15+



**TOUTON**  
- SPECIALTIES COFFEE -

## CUPPING

**CUPPING SCORE**  
84.5 (TSP Q-Arabica Grader)

**CUP PROFILE**  
caramel | roasted nuts

## ESPRESSO

**CUP PROFILE**  
kumquat | chocolate

### ACIDITY

7

### BODY

6

### FLAVOUR

7

### ACIDITY

7

### BODY

7

### FLAVOUR

6