

HONDURAS

RF2433

013

BON CAFE ORG

LOCATION

PHILBURN

STATUS

SPOT

UNITS AVAILABLE

127

BAG WEIGHT

69kg

SCORE

80.00 | 83.99

CUPPING NOTES

**MILK
CHOCOLATE,
CASHEWS,
CREAMY,
BALANCED
ACIDITY**

REFERENCE NUMBER

2433

ORIGIN

HONDURAS

REGION

MARCALA

ALTITUDE

1650

VARIETAL

CATUAI, CATURRA, PACAS, BOURBON

PROCESS

WASHED

DRYING

RAISED BEDS

ABOUT BON CAFE ORG

This sought-after blend is a collaboration between a mix of producers ranging in age (including one woman), all committed to the organic cultivation of coffee with assistance from our partner in Honduras, Bon Café. Handpicked cherries are typically washed at ecological wet mills on-site (purchased with the help of Bon Café) to save water, as well as time on depulping and washing (which can be performed simultaneously, reducing water consumption by 80% in comparison to traditional wet mills and limiting harm to beans during the process). This also permits the recycling of pulp waste for conversion into organic fertilizer. Honey water is treated in oxidation ponds and weed control is managed by hand with machetes to avoid use of herbicides. All our producers for this lot have managed to extend their growing and process

capacities through organic practices, with several able to offer employment to their communities as they expand.