



LIST + BEISLER

HONDURAS

MICROLOT
FULLY WASHED
FINCA CERRO ALTO

Premium
Coffee
Culture

since 1901



Honduras

Region
Copán, Capucas

Producer
Finca Cerro Alto, Esteves Family

Altitude
1,500 masl.

Variety
Parainema, Pacas

Harvest Period
Nov - Mar

Classification
SHG EP

Processing
Fully Washed

HONDURAS FINCA CERRO ALTO

Located in the very middle of Central America, Honduras is a country that shows off its natural beauty. Mountainous landscapes covered with endless forests and jungles with abundant wildlife are characteristic of this beautiful country. Some people even refer to Honduras as the „green lung“ of Central America.

Copán is one of the departments of Honduras which is most known for the famous „Ruins of Copán“ with its magnificent Maya ruins. The surrounding land in Capucas is ideal for coffee growing due to the rich soil, pleasant climate conditions and the high altitude between 1,200 and 1,800 meters above sea level. Finca Cerro Alto is located on the slopes of Celaque mountain, the highest peak in Honduras. „Celaque“ translates to „box of water“ in the local, but now extinct, Lenca language. The name describes the steady streams of water rising from the mountain. These streams are feeding coffee farms over the hillsides all the way down to the district's capital of Gracias.

The Esteves family grows two varieties on their farm: Parainema and Pacas, two widely used varieties in Honduras due to their productivity, resistance against leaf rust and other pests. During harvest, the pickers reap only the ripest cherries, carry them down the mountain slopes to the farm's own washing station. There, the cherries are washed, sorted for size and density and then pulped, washed again and fermented in tanks. Finally, the wet parchment is dried on raised African beds partly in the sun and shade. The resulting coffee comes with an excellent cup quality and fine aromas of nut-nougat.

Sweet • Nut-Nougat • Smooth Body
Light Acidity • Nicely Balanced