



LIST + BEISLER

HONDURAS

MICROLOT
FULLY WASHED
FINCA LA FORTUNA

Premium
Coffee
Culture

since 1901



Honduras

Region

Ocatepeque, Plan del Rancho, Sinuapa

Producer

Finca La Fortuna, Garcia Family

Altitude

1,650 masl.

Variety

Parainema, Lempira, Costa Rica 95

Harvest Period

Nov – Mar

Classification

SHG EP

Processing

Fully Washed

HONDURAS FINCA LA FORTUNA

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.

In the most western corner of Honduras, close to the border with Guatemala and El Salvador, Finca La Fortuna has been cultivated by the Garcia family for more than a decade. As a smallholder coffee farming family, they only produce around 200 bags of specialty coffee every year and focus on improving their quality in order to build long-lasting relationships with their worldwide customers.

For decades, the farmers in the area were mainly producing vegetables, until the changing climate made it possible to also grow coffee of very high quality. The coffee grows at around 1,650 masl. on several smaller coffee fields, nestled along mountain slopes in a microclimate created by the special winds and cloud formations in Ocatepeque. Today, the Garcia's are growing three varieties on their farm: Parainema, Lempira and Costa Rica 95. This blend of varieties, cultivated at highest quality standards and processed with extra care, creates this wonderful microlot.

Red Apple • Dark Grapes • Hazelnut
Fruity Acidity • Sweet • Smooth Body