

HONDURAS

San Rafael



02-2023-04

FARM: SAN RAFAEL

FARMER: NORMA IRIS FIALLOS

Country: Honduras

Region: Copan

Department: Occidente

Variety: Red Catuai

Processing: Natural

Crop: 2022-2023

Harvesting: February-March

Altitude: 1250 m.a.s.l.

Score:

Descriptors:

ABOUT THE FARMER

This coffee comes from the San Rafael farm owned by Norma Iris Fiallos. The plantations are located in the city of Los Limos in the municipality of Corquín. Beans from this region are marked with the Special Geographical Indication (GI) Honduran Western Coffees (HWC). Norma Iris grows coffee trees completely in the shade of a coniferous forest, which creates a special acidity of the soil and ensures a unique taste of the cup. The farm follows the rules of organic farming, so San Rafael has an appropriate certificate.

San Rafael is among more than 200 manufacturing partners of the Aruco cooperative, which was established in 2006 by 14 farmers from Corquín. In 2013, Aruco began a micro-lot program aiming to produce high-scoring specialty coffees.

Aruco provides its members with technical assistance, financing and international marketing of greens. This approach ensures high productivity and environmental sustainability in production, and promotes the comprehensive development of families in the region. Besides, the cooperative supports local educational, social and public health institutions. Caring about quality education for his children, Donaldo founded the only bilingual school in Corquín.



Aruco owns a coffee processing station equipped with modular sections for wet processing and drying. The wet mill uses environmentally friendly gear that minimizes water consumption. The drying equipment consists of 10 horizontal guards. Hot air for it is obtained by burning coffee husks in special ovens.

NATURAL PROCESSING

All coffee is carefully selected by hand and delivered to the collection center where it is washed and sorted.

After that, the coffee is dried until the skin of the berries acquires a pronounced dark color, and the bean is completely separated from the dried pulp, which can be heard by the characteristic tapping of the bean in the middle of the dried shell. Drying lasts until the moisture content in the bean reaches 12%. After drying, the cherries are collected in bags so that the bean exchanges moisture.

The last stage - the bean is sent to the huller to remove all the upper layers.

The final product is packed in 69-kg jute bags with GrainPro protection and sent for export.

