



Carlos Madrid – Producer - Honduras



## El Danto

Producer	Carlos Madrid
Farm	El Danto
Altitude	1380 m
Region	San Luis Planes, Santa Barbara
Harvest	December - March

## About El Danto

The Danto, also known as the Tapir, is a large herbivorous mammal shaped like a pig with a little nose trunk that inhabits the forests of the Santa Barbara region, and is also the inspiration for the name of Carlos Madrid's coffee farm. Finca El Danto is located near the village of San Luis Planes, is nine hectares in size and planted with parainema and bourbon coffee varieties. Carlos dedicates eight of the hectares towards current and future coffee production. Part of his future plans looks at installing raised beds and solar dryers at the farm in order to assist him with processing consistency and productivity.

Carlos grew up surrounded by coffee. His mother farmed the land of El Danto after inheriting it from her father. Within five years she had passed the land on to Carlos, where he named the farm and, with the help of his uncles, sought to cultivate and harvest the parainema variety. Project Origin began working with Carlos and his family in 2019 through collaboration with our friends at San Vicente in Honduras, and we have been sourcing his coffee ever since, whether he uses traditional or anaerobic fermentation processing techniques.



# El Danto

Varietal: Parainema

Process: Washed



## Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries are pulped and dry fermented for 10-14 hours in concrete pillas under shade
- o After fermentation is complete coffee is washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until milling for export

