



Cristian Rodriguez – Producer - Honduras



Cristian Rodriguez Ulloa

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Farms	Finca La Danta, Lot Luis Carlos, Finca Tierra Fertil
Altitude	1600 m
Region	Montecillos
Harvest	January - March
Awards	#5 & #9 Late Harvest Auction 2017

About Cristian

Cristian Rodriguez Ulloa started growing coffee in 2010 as a third generation producer having previously trained and worked as a dentist in the USA. He runs a cafe, a coffee roasting business and three coffee farms under his company 'Cafe Tio Juan', named in honour of his late brother. The logo for the company features a guitar, as the brothers used to play together.

Project Origin began working with Cristian in 2017 after he took two of the top ten spots in our 'Best of Honduras: Late Harvest Auction' that year. The ninth place getter, a natural coffee, was a process that came about by accident. At the farm, the pipe that channels water to the mill broke, so Cristian had no water to pulp the coffee. He laid the cherries straight onto the drying beds, and as history would have it, this coffee became his wife's and Project Origin's favourite production. Recognising that naturals were a favourite of ours, but that they take twice as long to dry as washed lots, Project Origin helped fund the construction of additional drying beds so Cristian could have the infrastructure he needed to continue producing natural coffees.

Cristian pays his pickers around 50% more than the local norm for their work to encourage harvesting cherries for ripeness rather than volume. He shares his concerns on the specialty industry, and we think he is on the right track.

"I would love to see more ethically conscious decisions on the buyer's side as they need to factor in the extensive effort that producing specialty coffee requires in relation to commodity coffee. As a result, pricing should always be negotiated with this in mind." - Cristian Rodriguez

Tio Juan

Varietal: Catimor

Process: Natural

Lot: Cristian



Processing Details

- o Picking of only red cherries
- o Cherries are siphoned through water to remove floaters and sorted to remove under- and over-ripe cherries
- o Cherries are then laid on raised beds until moisture content reaches 10-12%
- o Drying typically takes 20-30 days
- o Beans are stored in dried cherry pods until milling for export

Tio Juan

Varietal: Pache

Process: Natural

Lot: Rebecca



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