



*Finca Beti - Honduras*



## Finca Beti

Producer	Saša Šestić
Farm	Finca Beti
Altitude	1600 m
Region	Santa Barbara, Montecillos
Harvest	January - March

## About Finca Beti

Finca Beti lies in the Santa Barbara region and is the very first Project Origin coffee farm. After spending many years visiting coffee farms, meeting producers and spending time building a strong relationship with producers Jorge and Maria Lanza, Project Origin founder and 2015 World Barista Champion Saša Šestić decided that in order to fully understand the complete coffee chain, he would need to produce his own coffee, on his own coffee farm. A farm of his own would allow Saša time to understand how coffee production works, what is involved, and provide a platform for him to experiment and research, shifting the risk onto himself and Project Origin rather than onto other producers. Eventually, the goal would be to share the successes and failures with the local farming community.

As luck would have it, in 2013 the farm neighbouring the Lanza property became available, planted with bourbon, catuai and pacamara trees. Lucky for Saša, the flight home to Australia was long enough to decide how to explain the snap purchase to his wife, Beti; naming the farm in her honour seemed to do the trick!

With the amazing help from the Lanza family, who assist the day to day managing of the farm, Saša began learning all he could about producing coffee, with particular focus on processing and fermentation. After a lot of tasting and testing, they began making changes to fermentation tanks, pH levels of water, managing humidity and controlling temperatures. Saša found a number of innovations from winemakers, enhancing his understanding of the impact of bacteria and micro-organisms on consistency and flavours.

# Finca Beti

Varietal: Catuai

Process: Washed

Tasting notes: caramel, red apple, orange, creamy, citrus, lychee, grapes, sweet



## 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 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