Kelvin Pineda– Producer - Honduras

HONDURAS

Arianita

Producer	Kelvin Osmary Pineda Dominguez
Farm	Arianita
Altitude	1750 m
Region	Las Vegas, Santa Barbara
Harvest	January - March

About Arianita

Did you hear? Producer Kelvin Pineda and his work at his farm Arianita became our winning entrant for the 2019 'Best of Honduras: Late Harvest Auction' with a washed bourbon that just blew the judges away. It proved unbeatable and clocked in with a final price of USD46.40/lb.

Producer Kelvin grows pacas, bourbon and IH-90 at Arianita. Prior to managing this farm, he worked in coffee for the family business until a tragic accident took his father's life in 2010. Kelvin took on responsibility for the welfare of his mother and brothers by changing their land from coffee production to cultivating vegetables. It wasn't until 2017 that Kelvin made a return to coffee production. He bought a block of coffee producing land from his father-in-law and began to focus on improving the quality of his harvests to make specialty grade coffee. Based on the results of the 2019 Auction, we think it's clear that he and his family have done an incredible job.

Project Origin

Arianita

Varietal: Pacas

Process: Washed

Processing Details

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

Project Origin