



Nelson Ramirez – Producer - Honduras



## Finca Androz

Producer	Nelson Ramirez
Farm	Finca Androz
Altitude	1400 - 1550 m
Region	El Cielito, Santa Barbara
Harvest	January - March
Awards	#4 Late Harvest Auction 2016

## About Nelson Ramirez

Our friend Nelson Ramirez has been producing coffee for a long time and has been an influential member for the specialty coffee industry. He enjoys cupping and pushes himself to understand what creates and influences quality. This passion also helps him work as a technician for IHCAFE (Honduran Institute of Coffee). His role leads him to visit different farms and teach producers how to improve their crops. His attention to detail is remarkable, from the nurturing of the soil to the picking and washing processes of the coffee beans. Nelson began training the manager of his farms, Luis, in how to cup and grade coffees, encouraging as many people as he can to understand more about coffee.

With the idea to provide his children with a better future, Nelson purchased coffee farms on the famous Santa Barbara Mountain. This mountain has a reputation for its very special micro-climate, its high altitudes, cold nights and volcanic soils. His two main farms, Finca Androz and Finca Cheli, are in close proximity to each other and both feature extraordinary coffee growing conditions.

In 2016, Nelson and his farm manager Luis decided to enter a Pacas lot into our Project Origin Honduras Late Harvest Auction. Lucky they did, because this lot took 4th place with a score of 90.2 points. After receiving feedback from the judges and fellow producers, Nelson made some changes to his crops. He built solar dryers to assist the drying process and shift his washed lots from only 20% being fermented to 100%. He also began designing a tracking system to record what happens to each lot from the day it is picked to the day it is cupped. Nelson is constantly evolving and growing, and Project Origin are keen to watch and track his movements.



# Finca Androz

Varietal: Parainema

Process: Natural



## Processing Details

- o Cherries are harvested and separated by day of picking
- o Coffee is hand sorted to remove under- and over-ripe cherries and select cherries between 18-22 Brix
- o Cherries are placed in Grain-Pro bags and sealed airtight before being placed in fermentation pillas submerged in water
- o Cherries are removed from pillas and laid out to dry on raised beds for airflow and turned every few hours to ensure even drying
- o Drying is controlled and done slowly over 20-30 days to allow the beans to absorb the sweetness and fruitiness from the coffee cherry pulp and skin
- o Cherries remain on raised beds until moisture content reaches 10-12%
- o Dried beans are stored in the dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparation

