



Pedro Erazo – Producer - Honduras



Pedro Erazo

Producer	Pedro Erazo
Country	Honduras
Region	El Cedral, Santa Barbara
Farms	El Milagrito, La Cima del Cielo, La Sierra, Las Flores

About Pedro

Pedro Erazo is a small to medium sized coffee producer from Honduras. His original plan was to grow vegetables on his farm to make a living for him and his family, but soon he realised that these crops were not providing him enough to make a living. He knew some coffee producers around him were doing well, but as coffee plants take a few years to start producing cherries, the decision to change crops was not an easy one to make.

He decided to keep most of the fruit trees, particularly the peaches and avocados, while he made the switch to re-plant his farm with coffee trees. His first harvest was sold on the specialty market and Pedro thought this could only be a miracle. This sale gave him enough money to not only get out of debt but also begin providing his family with a better way of living. He named the farm El Milagrito - the little miracle. Since then, Pedro has bought several other farms. You can take a look at the view from one of Pedro's farms [here](#).

Today, Pedro has hectares of coffee planted across his four farms with the pacas variety, and now includes geisha. In 2016 we invited Pedro to participate in Project Origin's 'Best of Honduras: Late Harvest Auction', where he placed 6th with a score of 89.6 points. In subsequent auction programs, he has placed in the top 20 lots each year. Project Origin has been collaborating with Pedro on building more solar dryers to ensure enough space for all his lots to be given the same care and consistency.



Pedro Erazo – Producer - Honduras



El Milagrito

Producer	Pedro Erazo
Farm	El Milagrito
Altitude	1500 - 1600 m
Region	El Cedral, Santa Barbara
Harvest	January - June

About El Milagrito

El Milagrito was Pedro's first farm, and it is named after 'the little miracle' that occurred when he went to market with his first harvest of coffee. The farm is located in the El Cedral region in the Department of Santa Barbara, an area known for its unique micro-climates that form from the varying altitudes and terrain that flows around the mountains.

The main harvesting period of Honduran coffee typically runs from October to February each year, however, due to the micro-climates of Santa Barbara, the coffee cherries throughout this Department tend to ripen and mature more slowly, resulting in harvests that can carry through as late as June. Couple this slow maturation with the natural terroir and Pedro's hard work and the result is a complex and exquisite flavour profile. Slow ripening coffees including Pedro's often miss the main buying season, meaning many producers like him struggle to bring their harvest to the specialty market.

Throughout 2017 and 2018, Project Origin partnered with Pedro in the construction of shade structures, which are used in the drying process of his coffee. This increased his capacity to dry coffee properly and produce high quality coffee with a greater control over consistency.

El Milagrato

Varietal: Geisha

Process: Washed

Tasting notes: mandarin, floral, nectarine, peach, white grape, sweet, juicy, clean, sparkling



Processing Details

- o Picking of only red cherries every 15-20 days and hand sorted at the wet mill
- o Coffee is pulped the same day as picking then dry fermented in concrete pools for 15 hours
- o After dry fermentation the coffee is washed three times
- o Drying occurs slowly on raised African beds inside solar dryers for 12-15 days
- o Beans are moved every 30 minutes to ensure consistent drying
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until dry milling and export preparation

El Milagrato

Varietal: Pacas

Process: Washed

Tasting notes: fig, plum, nectarine, brown sugar, apricot, orange, caramel, clean, creamy



Processing Details

- o Picking of only red cherries every 15-20 days and hand sorted at the wet mill
- o Coffee is pulped the same day as picking then dry fermented in concrete pools for 15 hours
- o After dry fermentation the coffee is washed three times
- o Drying occurs slowly on raised African beds inside solar dryers for 12-15 days
- o Beans are moved every 30 minutes to ensure consistent drying
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until dry milling and export preparation



Harvested cherries - Honduras



La Cima del Cielo

Producer	Pedro Erazo
Farm	La Cima del Cielo
Altitude	1580 m
Region	El Cedral, Santa Barbara
Harvest	January - June

About la Cima del Cielo

Pedro has found great success at his other three farms, El Milagrito, La Sierra and Las Flores. So much so that he has bought himself a fourth plot of land in which to cultivate coffee. In 2018, Pedro bought one manzana of land near El Cedral village. This manzana faces east, meaning it is bathed in sunlight all day until the early afternoon when the sun moves behind the tree line and it is often covered by the mists that settle around the mountains through the early evenings.

The farm is named Finca La Cima del Cielo, and is a wonderful example of how the Project Origin auctions have benefitted producers in building a sustainable life for themselves. The farm was purchased with the funds Pedro earned entering our 'Best of Honduras: Late Harvest Auction' and placing in 6th in 2016 resulting in his coffee selling for USD9.10/lb. We are excited to present the harvest from this manzana and from this talented producer, and we continually look forward to seeing what Pedro will produce in the coming harvests.

La Cima del Cielo

Varietal: Pacas

Process: Washed

Lot: #1

Tasting notes: brown sugar, nectarine, floral, stone fruit, grapefruit, lime, milk chocolate, clean



Processing Details

- o Picking of only red cherries every 15-20 days and hand sorted at the wet mill
- o Coffee is pulped the same day as picking then dry fermented in concrete pools for 15 hours
- o After dry fermentation the coffee is washed three times
- o Drying occurs slowly on raised African beds inside solar dryers for 12-15 days
- o Beans are moved every 30 minutes to ensure consistent drying
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until dry milling and export preparation

La Cima del Cielo

Varietal: Pacas

Process: Washed

Lot: #2

Tasting notes: orange, caramel, biscuit, lime, clean, juicy, creamy



Processing Details

- o Picking of only red cherries every 15-20 days and hand sorted at the wet mill
- o Coffee is pulped the same day as picking then dry fermented in concrete pools for 15 hours
- o After dry fermentation the coffee is washed three times
- o Drying occurs slowly on raised African beds inside solar dryers for 12-15 days
- o Beans are moved every 30 minutes to ensure consistent drying
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until dry milling and export preparation

La Cima del Cielo

Varietal: Pacas

Process: Natural

Lot: #3

Tasting notes: blackcurrant, red plum, dried raspberry, milk chocolate, cherry, peach, floral, toffee, creamy, juicy



Processing Details

- o Picking of only red cherries every 15-20 days
- o Cherries are floated to remove low density and unripe cherries before being moved to drying beds in a drying tent
- o Cherries are hand sorted on the beds over the proceeding week and turned every couple of hours to ensure even drying
- o Drying takes 20-35 days depending on the weather
- o Moisture content reduced to 10-12%
- o Beans are stored in dried cherry pods at the dry mill until ready for export

Isabela

Varietal: Pacas

Process: Washed

Lot: #2

Tasting notes: mandarin, peach, brown sugar, clean, balanced, juicy



Processing Details

- o Picking of only red cherries every 15-20 days and hand sorted at the wet mill
- o Coffee is pulped the same day as picking then dry fermented in concrete pools for 15 hours
- o After dry fermentation the coffee is washed three times
- o Drying occurs slowly on raised African beds inside solar dryers for 12-15 days
- o Beans are moved every 30 minutes to ensure consistent drying
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until dry milling and export preparation