



*Pedro Moreno – Producer - Honduras*



## Finca Moreno

Producer	Pedro Moreno
Farm	Las Manzanitas
Altitude	1600 m
Region	El Cedral, Santa Barbara
Harvest	December - June

## About Finca Moreno

The beautiful microlot of Finca Moreno lies within the 14 hectares of land that are together Finca Las Manzanitas. The farm is titled so because of the water apple trees that grow and thrive on the land. It is set within the mountains of Santa Barbara and therefore benefits from the unique micro-climates that exist here.

Producer Pedro Moreno is a second generation coffee producer, with his father producing coffee as an alternative crop in another part of the country before him, and he has another two generations of coffee producers after him in his sons and grandsons. Pedro has been growing and working with coffee since his own farm in 1957, but it wasn't until 2009 that he started to prepare microlots for the specialty industry. With the help of some friends, he was able to improve his farms, processes and operations, and as a result, he was able to earn more from his product and provide better living conditions for the family.

Moving forward, Pedro is looking to renovate different lots on the farm, and replace some trees that are old and low-yielding. The costs of practices, agricultural supplies and labor are all very expensive to keep the farm running, but Pedro continues to see the potential of this land as he did when he first came to the community. Slowly, but surely, one little plot of planted land became big coffee farms, and we are excited to share this work and the flavours of Pedro and his microlot Finca Moreno.



# Finca Moreno

Varietal: Pacas

Process: Honey



## Processing Details

- o Picking of only red cherries
- o Floaters separated during de-pulping
- o Only skin removed from the cherries so the maximum amount of pulp remains attached to the beans during drying
- o Cherries are spread in a thin layer to increase clarity and even drying for 12-15 days
- o Moisture content reduced to 10-12%
- o Beans stored in parchment until dry milling and export preparation

