



La Bonita - Honduras



La Bonita

Producer	Arnaldo Romero
Farm	La Bonita
Altitude	1500 m
Region	Comayagua
Harvest	January - June

About La Bonita

The beautiful farm of La Bonita could not have a more apt name. Translating to 'the pretty one' this farm located in Comayagua is one not to be missed for either its beauty or its coffee cherries. Producer Arnaldo Romero has worked hard to maintain the beauty of this farm and to raise the quality of the cherries that grow here, along with the help of our Project Origin friend, Rony Gamez. Each year, they work on improving the quality of the coffee, and each year their cup quality gets better. Rony and Arnaldo are predicting this latest season to follow this trend and be even better than their previous harvest. They have been experimenting with different processing materials and vessels, and harvest cherries only when perfectly ripe.

At La Bonita, Arnaldo has a small section that is planted with onions and other vegetables, mixed in amongst the coffee trees, but he is looking for room to be able to plant more and more seedlings to help grow his coffee agriculture. Additionally, Arnaldo is working on a water project that will allow easier access to water the plants on the farm, so they remain healthy and pretty. La Bonita currently does not have a watering system, and keeping the ground hydrated through summer can be a bit of a challenge.

Project Origin is proud to work with producers like Arnaldo, who strives to produce the best cherries possible on the land that he has, and we are grateful to our friend Rony who helps us connect to producers who we can purchase coffee from and help support in their agriculture goals.

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Varietal: Pacamara

Process: Washed



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