



Jose Efrain Gonzales – Producer - Honduras



La Perla

Producer	Jose Efrain Gonzales
Farm	La Perla
Altitude	1700 m
Region	Nueva Esperanza, Comayagua
Harvest	January - March

About La Perla

Jose Efrain Gonzales began his coffee processing journey by purchasing the land of La Perla and planting 2000 small coffee plants. Prior to coffee, Jose was growing grains like corn, but was intrigued by experimenting with the coffee trees. However, the start of this adventure was not an easy one, as the market did not pay Jose well for his coffee.

After some time, Jose met with our friend in Honduras, Rony Gamez, who taught him about growing, cultivating and processing coffee for the specialty market. This knowledge equipped Jose to approach the farm differently and raise his coffee quality that now allows him to be paid a better price for his product, and it was this connection that led him to us at Project Origin. Jose takes care to prune the land, manage shade regulations, and fertilise his clay based soil to benefit the growth of the trees. He is selective about the cherries he picks during harvest and mills the harvested cherries that same day to improve the quality of the coffee.

At Project Origin, we are grateful for the help that mentors like Rony provide to producers, empowering them to build a more sustainable product for themselves with the trees they already grow.

"I want to thank a lot to Rony, my family and everybody who has been supporting me with the coffee farm." - Jose Efrain Gonzales



La Perla

Varietal: Bourbon

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 content reaches 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until milling for export

