



Adalid Caballero – Producer - Honduras



La Leona

Producer	Adalid Caballero
Farm	La Leona
Altitude	1200 - 1300 m
Region	San Nicolas, Santa Barbara
Harvest	January - March

About La Leona

Adalid Caballero has been producing coffee for over 40 years in the Santa Barbara region of western Honduras. Throughout his career, he used the washed processing techniques for this coffees, but for the 2016/17 harvest, he implemented a natural process for the lempira variety, and it was this process that really caught our eye. Project Origin first encountered this naturally processed coffee by chance. While we were unable to cup Adalid's coffee when we were in Honduras, we trusted the word and recommendation of our friend and COE judge Rony Gamez, and purchased the coffee. The first samples we received gave us a complex, fruity and powerful natural cup with an extremely clean mouthfeel and finish. We thought we had received a washed by mistake.

Since this first exciting encounter with the coffee from La Leona, we have continued to source Adalid's naturally processed lempira, and several years later, we remain impressed by the consistency of these interesting lots. We are proud to be working with such a dedicated producer, and look forward to tasting many more of his coffees.

The La Leona cup profiles have also caught the attention of world stage competitors. Danny Wilson, Head Roaster for ONA Coffee in Australia used Adalid's coffee to place third in the World Coffee in Good Spirits Championship 2018.



La Leona

Varietal: Lempira

Process: Natural



Processing Details

- o Picking of only red cherries
- o Cherries are placed in barrels of water with the floaters removed and ripe cherries left overnight
- o Ripe cherries are then removed from the water and rested on patios for half a day to allow the water to run off
- o Cherries are dried in cellars overnight before being moved to multi-layered solar dryers
- o Cherries are dried until moisture content reaches 10-12%
- o Drying typically takes 25-35 days
- o Beans are stored in dried cherry pods until milling for export

