La Salsa - Honduras

HONDURAS

La Salsa

Producer	Benjamin Paz
Farm	La Salsa
Altitude	1650 m
Region	El Cedral, Santa Barbara
Harvest	January - June

About La Salsa

Benjamin Paz is a coffee producer in Honduras whose reach and influence extends far beyond his fence gate. His face is well recognised in the exporting community as he assists producers throughout the Santa Barbara region to connect with buyers around the world through his exporting business San Vicente. By aiding other local producers in their harvests, processes and selling practices, Benjamin is raising the bar and the exposure for quality specialty coffees from Santa Barbara in Honduras. The world is noticing the diversity of flavours and asking for more.

Project Origin worked with Benjamin to communicate with many local producers in the region, but he was also a big player in helping us establish our Best of Honduras Auction programs, an event that connects exporters and roasters from everywhere across the globe directly to producers. The direct connections and close relationships are crucial to building long-term and sustainable trade practices in coffee, and it is these relationships that we value dearly. Benjamin's role in this program was crucial and we are grateful for the collaboration to make the program happen successfully.

Unsurprisingly, Benjamin's coffees are highly sought after, and so we are excited to be able to supply a part of his work. From his farm La Salsa, we find coffees that highlight the diversity and complexity of the Santa Barbara mountains that he works so hard to share.

La Salsa

Varietal: SL 28

Process: Washed

Cupping notes: floral, lime, white peach, lychee, mandarin

Processing Details

o Cherries are harvested only when ripe

o Cherries are pulped and mucilage remains in tact

o Coffee is fermented

o Coffee is washed to remove all remaining mucilage

o Coffee is laid out to dry for 12-16 days

o Moisture content is reduced to 10-12%

o Beans are stored in parchment until ready for export

QUALITY
86-89
SCORE