



Disnel Ramirez – Producer - Honduras



La Hachazon

Producer	Disnel Adonis Ramirez Portillo
Farm	La Hachazon
Altitude	1750 m
Region	Selgualpa, Comayagua
Harvest	January - March

About La Hachazon

The farm La Hachazon is a beautiful, small 1.5-hectare lot owned and managed by coffee producer Disnel Ramirez. He began growing coffee himself in 2018 but grew up working the land of La Hachazon with his father. When asked what made him work with coffee, Disnel replied, "For me coffee is very important since as a family we have been able to earn income and get ahead." Since beginning to work in a more direct trade model with our friend in Honduras, Rony Gamez, Disnel says the impact has been great "because now with the sale of special coffees we are working better since we receive a fair price for our coffee." Rony has been working with Disnel to understand the effects of cupping and how it can be used as an educational tool to understand the impacts of processing techniques.

Currently, at La Hachazon, Disnel uses the help of his community and of Rony at Raga Coffee to constantly improve his coffee qualities. Fertilisation is done based on soil analysis and applied thrice annually in July, October and December, and pruning is done once harvest concludes in May. With these agricultural techniques improving coffee tree quality, and with the income he receives each harvest, his hope is to continue managing the farm, expand his lands, improve his incomes, and continue to build his home. One day he would like to have his own brand in Honduras and see an easier option for tourists to visit the local area of Selgualpa, perhaps even allow tourist visits at his farm. Who knows, maybe the tourists will get to see the fabled Sisimite - an upright guerrilla-like creature with a humanoid head. In Honduran folklore, it is said that the Sisimite targets local women, and should she fall in love with the Sisimite, he will claim her as his own. So perhaps be on the look-out for this herbivorous creature should you visit Disnel, and remember, if spotted, dance in a circle. He will try and copy, but trip and fall over his backwards knees, allowing you to escape.

La Hachazon

Varietal: Typica

Process: Anaerobic Honey

Tasting notes: red cherry, white peach, mandarin, red wine, chocolate



Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are floated to sort ripe cherries and clean the skin
- o Whole cherries are fermented in sealed bags for 48 hours
- o Once fermentation is complete, coffee is pulped and then fermented again for 35 hours in sealed bags
- o Coffee is dried on raised beds in drying area around the house under full sun and in solar dryers for 25 days
- o Coffee is turned regularly every 20 minutes to ensure refined profile
- o Moisture content is reduced to 10-12%
- o Dried beans are stored in parchment until milling and export preparation