



Franklin Madrid – Producer - Honduras



Finca Cristal

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| Producer | Esteban Madrid |
| Farm | Finca Cristal |
| Altitude | 1450 m |
| Region | Santa Barbara |
| Harvest | February - May |
| Awards | CoE #1 2008 |

About Finca Cristal

Finca Cristal is managed by the Madrid family. Esteban Madrid Chavez, a third generation coffee producer, has managed this particular farm for many years after purchasing the land in 1978, and now entrusts his sons and grandsons to help with the management and organisation of the property across various plots. One of his sons, Franklin, says the key to their success is through the constant training of the workers and a constant rotation of planting trees at the farm and in its surroundings. The coffee price crisis has certainly affected the Madrid family in their worker capacity for coffee production, but they continue to produce what they can with the quality they are known to produce - they are famous after all as the 2008 COE winners for Honduras - and Project Origin is happy to be able to share their offering.

The farm features a beautiful natural 'lounge' that has been preserved to maintain the biodiversity in the area. There is a little forest that remains natural and unhindered right in the middle of the farm and an untouched creek flows through the rocks and trees from one edge of Finca Cristal to the other. The Madrid family told us on a visit a few years ago that they believe it is important to provide the natural flora and fauna some space so it can grow and develop a healthy biosphere that would, in turn, promote healthy growth for any other trees they introduce to the area, including coffee trees. For this reason, the coffee planting at Finca Cristal has not been maximised, and focus rather on promoting super healthy and happy flora that produces extraordinary flavours.

Finca Cristal

Varietal: Pacas

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