



Mary Nery Marquez – Producer - Honduras



El Liquidambar

Producer	Mary Nery Marquez
Farm	El Liquidambar
Altitude	1450 m
Region	Marcala, La Paz
Harvest	January - March
COE Awards	#6 COE 2015, #6 COE 2017

About El Liquidambar

Mary Nery Marquez is a very talented producer and the owner of four farms including El Liquidambar. After the unfortunate passing of her husband, Mary decided to take the quality of her coffees to a new level in order to increase their income and help her children finish their studies and continue playing football. With the help of her eldest son Roger, they began to better understand the specialty coffee industry, taking advice from IHCAFE and local producers in the area.

In 2015, Mary and Roger placed 6th in their first entry into the Cup of Excellence with an average score of 89.27, and they did this without owning any wet mill facilities. The award gave them incentive to invest in their own infrastructure, such as African drying beds, to control more of the cherry processing themselves. They returned to the Cup of Excellence competition in 2017 and once again took 6th place with an average score of 89.22.

Project Origin began our relationship with Mary and Roger in 2015, and we visited them once again in 2019 to see their farm flourishing. The natural springs and waterfalls that run through the farm keep the flora lush and healthy, and the Marquez family focus on a healthy biodiversity to compliment their work on high quality coffee. The Marquez family have also begun exploring more of the coffee production chain. They have started roasting their own coffee to sell locally, and are becoming familiar with brewing methods and extraction theory through their brew bar installed at home.

El Liquidambar

Varietal: Bourbon

Process: Washed



Processing Details

- o Hand picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries are pulped and fermented for 12-16 hours
- o After fermentation is complete coffee is washed and sorted by variety
- o Coffee is dried via solar sieves and under shade below 20° Celsius
- o Drying typically takes 12-15 days
- o Moisture content is reduced to 11%
- o Beans are stored in parchment until milling for export

El Liquidambar

Varietal: Bourbon / Catuai

Process: Washed



Processing Details

- o Hand picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries are pulped and fermented for 12-16 hours
- o After fermentation is complete coffee is washed and sorted by variety
- o Coffee is dried via solar sieves and under shade below 20° Celsius
- o Drying typically takes 12-15 days
- o Moisture content is reduced to 11%
- o Beans are stored in parchment until milling for export

El Liquidambar

Varietal: Bourbon

Process: Natural



Processing Details

- o Cherries are harvested and separated by day of picking
- o Coffee is hand sorted to remove under- and over-ripe cherries and select cherries between 18-22 brix
- o Cherries are dried on raised beds for airflow and turned every few hours to ensure even drying
- o Drying is controlled and done slowly over 20-30 days to allow the beans to absorb the sweetness and fruitiness from the coffee cherry pulp and skin
- o Cherries remain on raised beds until moisture content reaches 10-12%
- o Dried beans are stored in dried cherry pods until milling and export preparation

El Liquidambar

Varietal: Bourbon / Catuai

Process: Anaerobic Natural



Processing Details

- o Cherries are harvested and separated by day of picking
- o Coffee is hand sorted to remove under- and over-ripe cherries and select cherries between 18-22 brix
- o Cherries are placed in Grainpro bags and zip tied shut to create an anaerobic environment
- o Bags placed in a cool environment for fermentation
- o After anaerobic fermentation cherries are spread on raised drying beds in thin layers and turned every few hours to ensure even drying
- o Drying is controlled and done slowly over 20-30 days to allow the beans to absorb the sweetness and fruitiness from the coffee cherry pulp and skin
- o Cherries remain on raised beds until moisture content reaches 10-12%
- o Dried beans are stored in dried cherry pods until milling and export preparation