



Juan Vicente Montoya – Producer - Honduras



La Falda

Producer	Juan Vicente Montoya
Farm	La Falda
Altitude	1800 m
Region	Intibuca
Harvest	January - March

About La Falda

Juan Vicente Montoya is a small producer of coffee whose family rely exclusively on coffee for financial support. He grew up producing coffee with his father and once he received a small parcel of land as inheritance, he decided to start his own farm. Finca La Falda is a small lot of land that sits high in the mountains of the Intibuca region, and Project Origin have been sourcing the coffee from Juan and this farm since 2016.

La Falda produces the lempira, catuai and now bourbon varietals. Despite having no official coffee certifications, Juan is committed to the environment and manages his farm with minimal use of chemicals. He fertilises twice a year and carefully monitors his plants for any sign of leaf rust. He uses the coffee pulp as compost to improve the structure of the soils and uses native species of trees as shade for the coffee trees to grow and thrive beneath.

La Falda del Picacho

Varietal: Bourbon

Process: Washed

Tasting notes: caramel, nuts, black tea, plum, red grape, raspberry, mandarin, orange, peach, red apple, sweet, thick



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 with mountain water in concrete channels to remove any remaining mucilage
- o Coffee is then dried in a solar dryer to improve consistency
- o Moisture content is reduced to 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until milling for export

La Falda del Picacho

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

