



Santos Lorenzo Castellanos with pulping machine – Las Botija - Honduras



Las Botija

Producer	Santos Lorenzo Castellanos
Farm	La Botija
Altitude	1500 - 1600 m
Region	Villa San Antonio, Comayagua
Harvest	January - April

About Las Botija

Producer Santos Lorenzo Castellanos has been in the game of coffee agriculture for quite some time. Since a young age, he has enjoyed drinking coffee, and this is what motivated him to grow the cherries himself, and he has been doing so for the past 35 years. With such a long tenure in the industry, Santos Lorenzo has experienced the ups and the lows of coffee agriculture. When asked about his experience here, Santos Lorenzo told us this:

"I have been a coffee grower for 35 years and with the lows price of the coffee affected me in some point of my life. I saw that few farmers were depending on specialty coffee, which the sell of the coffee has better price than the commercial coffee. That motivated me to search for more information and start depending on specialty coffee. Since then, I have been really appreciated for the change and getting better on my coffee farm. I hope to continue with selling specialty coffee which it motivates me for each year getting better and give always a good product and quality of the coffee.

I am really grateful for the buyer who bought my coffee. Thanks to you, I am really motivated to continue growing coffee and getting even better."

Santos' goal at the farm is to have his own dryers as the next step in improving his coffee quality. His family rely solely on the income of their coffee production, and we are grateful to Rony for providing technical support, cupping knowledge, and connecting us with Santos and his farm, so we can share his work with roasters.

Las Botija

Varietal: Pacamara

Process: Washed

Tasting notes: mango, pineapple, passion fruit, lemonade, raspberry, apricot, grape, blueberry, banana, guava, spicy, complex, delicate, refined



Processing Details

- o Picking of only red cherries
- o Cherries are fermented for 28 hours before depulping
- o Pulped beans are then fermented for an additional 24 hours before being washed to remove remaining mucilage
- o Coffee is then dried in screens
- o Moisture content is reduced to 10-12%
- o Drying typically takes 25 days using the solar dryer with the help of 5 people plus the producer
- o Beans are stored in parchment until milling for export