



Darwin Flores – Producer - Honduras



Buena Esperanza

Producer	Darwin Flores
Farm	Buena Esperanza
Altitude	1750 m
Region	Pozo Negro, Masaguara, Intibuca
Harvest	January - March

About Buena Esperanza

Coffee producer Darwin Flores is a young (only 22 years of age) and aspiring producer that we are excited to see flourish in his goals. He has learned coffee production and agriculture since a young age with his father and siblings, and in recent years has also had the technical support from Rony Gamez at Cafe Raga - our on the ground exporting partner in Honduras. The family farm, Buena Esperanza, was inherited to Darwin's father in 2015, and Darwin began by sowing the area for more growth. In addition to the already planted bourbon trees, Darwin has added in the variety SL-28 for future harvests.

Darwin's future dreams include improved infrastructure of his drying area and learning how to cup and analyse the sensory aspect of his coffee as a way of learning improvements. Whilst he's at it, he also wants to learn roasting. If that wasn't enough, he has also started experimenting with anaerobic natural processing techniques as a way of expanding his current washed repertoire.

The climate around Darwin and Buena Esperanza is tropical with a large volume of rain. Whilst this can lead to some interesting flavours growing in the cherries, it can result in access to the coffee farm from his home estate difficult. Darwin has 2 brothers and 2 sisters, living with his parents 10 minutes from the farm, and we can't wait to see his processing journey grow and expand.

Buena Esperanza

Varietal: Bourbon

Process: Natural

Tasting notes: orange, apricot, toffee, raspberry, sweet, balanced, juicy, well structured



Processing Details

- o Cherries are harvested and separated by day of picking
- o Cherries are left for 48 hours before being fermented for an additional 48 hours
- o Cherries are dried slowly over 30-35 days
- 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