



Producer Danilo with his family at Finca Lemus - Honduras



Lemus

Producer	Danilo Lemus
Farm	Lemus
Altitude	1600 m
Region	Capucas, Copan
Harvest	January - April

About Lemus

Specialty coffee producer Danilo Lemus comes from a long line of coffee producers in the Capucas Region of Honduras. His family has always worked together, nurturing the land that grows and feeds the coffee trees, and it has been his to carry the family tradition for over 20 years now. When sharing about his past, Danilo says: "this connection to coffee runs through generations, making it not just a livelihood but a heritage we cherish.

[...]

"I have a deep passion and love for coffee because i grew up watching my family work tirelessly in the coffee field. Some of my earliest memories are of my parents and grandparents tending to the plants with dedication and care. Those moments instilled in me a profound respect for the process and desire to continue the legacy, contributing to the world of coffee with the same dedication i witnessed as a child."

Danilo says his plans for the future include better infrastructure and equipment for processing to enhance efficiency and quality in his work. His farm is steep and mountainous, but this allows each tree to thrive in the micro climates that cover the land. With rows and rows of paraneima tress planted down the mounatinside, and a true respect for the land and the work, it was no surprise that we gravitated towards working with Danilo and his coffees. Not to mention - the profiles being delicious, as you would expect. We are able to connect with producer Danilo through our mutual on the ground partner, Rony Gamez. Thanks to Rony, we have access to Danilo's work, and he can sell his coffee at specialty valued prices directly with us, and other interested exporters.

Lemus

Varietal: Paraneima

Process: Washed

Tasting notes: mandarin, floral, brown sugar, balanced, delicate, sweet, clean



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 are pulped and fermented that's same-day for 24 hours in concrete tanks
- o After fermentation is complete coffee is washed to remove any remaining mucilage
- o Coffee is then laid on raised beds under the mountain sun until moisture reaches 10-12%
- o Drying typically takes 20-25 days depending on the weather
- o Beans are stored in parchment until milling for export