



Abel Giron (second from left) at his farm entrance - Honduras



Las Botijas

Producer	Abel Giron
Farm	Las Botijas
Altitude	1500 m
Region	Comayagua
Harvest	January - June
Awards	#1 PO Late Harvest 2016 / 2017 #3 PO Late Harvest 2018

About Las Botijas

The farm Las Botijas is named so after the town legend about a hidden treasure buried underground. The "botijas" is a potbellied earthenware jug with two openings used to hide money underground away from humidity, and they were later dug up and used as musical instruments in the 19th century. The coffee farm Las Botijas was purchased by Abel Giron in 2011, and he chose to plant the pacamara variety simply because he liked the big cherries this tree produced. After spending years growing vegetables, Abel now grows coffee and does some transport work to sustain the family. His biggest goal is to be able to send his eldest son to a better university to finish his biology studies.

Project Origin began working with Abel from 2016 - the year he placed 1st in the Project Origin Honduras Late Harvest Auction. This award was an incredible achievement. Only two years prior, Abel began pulping and processing his own beans rather than selling them as harvested cherries to neighbours, and only one year prior, in 2015, his beans were registering a final measure of 40% moisture content, instead of the standard 10-12%. It was our local contact, Rony Gamez, who chose to help Abel, and decided to dry the coffee in Marcala instead of on the farm. The result was a 90 point coffee, and Abel went on to win back to back auctions with a 92 point coffee taking the win in 2017.



Downloadable
gallery link



Abel Giron (centre) – Producer - Honduras

Since his success in the Late Harvest Auctions, and hence his recognition worldwide by many exporters, Abel now employs 10 permanent pickers at the farm to improve the quality and consistency of picking and sorting. After harvest, they are responsible for sorting and assisting with the drying stages, and during the off season, they help clean and maintain the farm. The work to get to this more stable environment hasn't been easy, and Abel shared his journey leading up to the Late Harvest auctions: "My life hasn't been easy and just getting out of poverty is all I'm looking for at this moment. Sometimes the struggle can be a lack of resources and sometimes just lack of knowing what to do." - Abel Giron.

It is our goal at Project Origin to provide as many opportunities and resources to producers such as Abel, who have the bones of quality specialty coffee, but often just need some guidance or direct access to the market. We are proud to work with friends like Rony in Honduras who help navigate this industry to be better and more sustainable, and who help us create opportunities such as the Late Harvest Auctions to allow producers like Abel the chance to find new markets for their work.

"Direct trade is the dream of all producers but it's actually not easy to set up. I haven't sold my coffee directly as often as I would like in the past. The auction gives us a great platform to get exposed to the international community... I'm so happy to participate because it's important to us as producers to search for these kinds of opportunities." Abel Giron



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Las Botijas

Varietal: Pacamara

Process: Washed

Tasting notes: plum, sour cherry, milk chocolate, blackberry, mulberry, dark chocolate, red apple, peach, purple grape, black currant, blueberry, complex, rich, juicy



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 in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
- o Drying takes typically 12-15 days
- o Beans are stored in parchment until milling for export

Las Botijas

Varietal: Geisha

Process: Washed

Tasting notes: jasmine, honey, lemongrass, white grape, green apple, white peach, star-fruit, black tea, elegant



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 in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
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