



Coffee blossoms - Honduras



La Flor

Producer	Denia Lizeth Palacios
Farm	La Flor
Altitude	1780 m
Region	San Miguel de Selguapa Comayagua
Harvest	January - April

About La Flor

Specialty coffee producer Denia Lizeth Palacios is a third generation coffee producer in the mountains of the San Miguel de Selguapa region of Comayagua. She is young in age but not in experience, and has been managing her own farm since 2019, with a focus towards specialty grade beginning from around 2023. At just 23 years of age, Denia cares for her 1 hectare of land, performing careful and consistent harvesting, agricultural and processing work. The climate around her hectare sees long and cold winters with short summers. The farm is nestled in the mountain ranges, making it only accessible by trail that is suited to pack animals.

Denia and her husband utilise the strength of pack animals to transport their harvests to a processing station, where she carries out processing steps to finish off her coffee. In the future, she hopes to be able to plant greater variety in the soils, and to continue learning more about specialty processing techniques. From learning about coffee from her father at such a young age, to now being allocated a plot for coffee growth by her husband, and raising a child, Denia continues to wanting to learn more about coffee to improve quality, which in turn, can help improve her reach to more roasters around the world with the help of our exporting partner Rony Gamez.

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Varietal: Typica

Process: Washed

Tasting notes: apricot, caramel, red apple, white peach, toffee, vanilla ice cream, sweet, complex, round



Processing Details

- o Red cherries are hand picked when ripe with the help of local pickers
- o Harvested cherries are transported by pack animal to the processing facility
- o Whole cherries are fermented for 48hours in GrainPro bags
- o Coffee is pulped and fermented again for another 48hours
- o Once fermentation is complete, coffee is dried on raised beds for 30 days
- o Coffee humidity is regularly checked using a Gehaka moisture meter
- o Moisture content is reduced to 10%
- o Coffee is stored in parchment in GrainPro bags and burlap sacks until milling for export