



Pedro Erazo – Producer - Honduras



Pedro Erazo

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| Producer | Pedro Erazo |
| Country | Honduras |
| Region | El Cedral, Santa Barbara |
| Farms | El Milagrito, La Cima del Cielo, La Sierra, Las Flores |

About Pedro

Pedro Erazo is a small to medium sized coffee producer from Honduras with a larger to extra large smile. His original plan was to grow vegetables on his farm to make a living for him and his family, but soon he realised that these crops were not providing him enough to make a living. He knew some coffee producers around him were doing well, but as coffee plants take a few years to start producing cherries, the decision to change crops was not an easy one to make.

He decided to keep most of the fruit trees, particularly the peaches and avocados, while he made the switch to re-plant his farm with coffee trees. His first harvest was sold on the specialty market and Pedro thought this could only be a miracle. This sale gave him enough money to not only get out of debt but also begin providing his family with a better way of living. He named the farm El Milagrito - the little miracle. Since then, Pedro has bought several other farms. You can take a look at the view from one of Pedro's farms [here](#).

Today, Pedro has hectares of coffee planted across his four farms with the pacas variety, and now includes geisha. In 2016 we invited Pedro to participate in Project Origin's 'Best of Honduras: Late Harvest Auction', where he placed 6th with a score of 89.6 points. In subsequent auction programs, he has placed in the top 20 lots each year. Project Origin has been collaborating with Pedro on building more solar dryers to ensure enough space for all his lots to be given the same care and consistency. After visiting him, once again, in 2025, it is great to see Pedro and his family growing and enjoying working with us. We are unbelievably proud to support Pedro and share his coffees with roasters all around the world, every year.



*Downloadable
gallery link*



Pedro Erazo – Producer - Honduras



El Milagrito

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|----------|--------------------------|
| Producer | Pedro Erazo |
| Farm | El Milagrito |
| Altitude | 1500 - 1600 m |
| Region | El Cedral, Santa Barbara |
| Harvest | January - June |

About El Milagrito

El Milagrito was Pedro's first farm, and it is named after 'the little miracle' that occurred when he went to market with his first harvest of coffee. The farm is located in the El Cedral region in the Department of Santa Barbara, an area known for its unique micro-climates that form from the varying altitudes and terrain that flows around the mountains.

The main harvesting period of Honduran coffee typically runs from October to February each year, however, due to the micro-climates of Santa Barbara, the coffee cherries throughout this Department tend to ripen and mature more slowly, resulting in harvests that can carry through as late as June. Couple this slow maturation with the natural terroir and Pedro's hard work and the result is a complex and exquisite flavour profile. Slow ripening coffees including Pedro's often miss the main buying season, meaning many producers like him struggle to bring their harvest to the specialty market.

Throughout 2017 and 2018, Project Origin partnered with Pedro in the construction of shade structures, which are used in the drying process of his coffee. This increased his capacity to dry coffee properly and produce high quality coffee with a greater control over consistency. Those drying structures still stand today, and are used every harvest.



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El Milagrito

Varietal: Pacas

Process: Washed

Tasting notes: stewed orange, mandarin, red apple, red plum, grape, white peach, yellow stone fruit, dried berry, raisin, white floral, caraml, milk chocolate, dark chocolate, cacao, malt, white sugar, medium body, syrupy, juicy



Processing Details

- o Picking of only red cherries every 15-20 days and hand sorted at the wet mill
- o Coffee is pulped the same day as picking then dry fermented in concrete pools for 15 hours
- o After dry fermentation the coffee is washed three times
- o Drying occurs slowly on raised African beds inside solar dryers for 12-15 days
- o Beans are moved every 30 minutes during the day to ensure consistent drying
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until dry milling and export preparation



Harvested cherries - Honduras



La Cima del Cielo

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|----------|--------------------------|
| Producer | Pedro Erazo |
| Farm | La Cima del Cielo |
| Altitude | 1580 m |
| Region | El Cedral, Santa Barbara |
| Harvest | January - June |

About la Cima del Cielo

Pedro has found great success at his other three farms, El Milagrito, La Sierra and Las Flores. So much so that he has bought himself a fourth plot of land in which to cultivate coffee. In 2018, Pedro bought one manzana of land near El Cedral village. This manzana faces east, meaning it is bathed in sunlight all day until the early afternoon when the sun moves behind the tree line and it is often covered by the mists that settle around the mountains through the early evenings.

The farm is named Finca La Cima del Cielo, and is a wonderful example of how the Project Origin auctions have benefitted producers in building a sustainable life for themselves. The farm was purchased with the funds Pedro earned entering our 'Best of Honduras: Late Harvest Auction' and placing in 6th in 2016 resulting in his coffee selling for USD9.10/lb that year. We are excited - as we are every harvest - to present the lots from this manzana and from this talented producer, and we continually look forward to seeing what Pedro will produce in the coming harvests.



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La Cima del Cielo

Varietal: Pacas

Process: Washed

Tasting notes: orange juice, lime, white grape, brown sugar, biscuit, caramel, peach, raisin, red plum, toffee, marmalade, bright, long, sweet, sticky, clean



Processing Details

- o Picking of only red cherries every 15-20 days and hand sorted at the wet mill
- o Coffee is pulped the same day as picking then dry fermented in concrete pools for 15 hours
- o After dry fermentation the coffee is washed three times
- o Drying occurs slowly on raised African beds inside solar dryers for 12-15 days
- o Beans are moved every 30 minutes to ensure consistent drying
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until dry milling and export preparation

Isabel

Varietal: Pacas

Process: Washed

Tasting notes: lime, mandarin, stewed orange, white nectarine, mango nectar, raspberry lemonade, caramel, malt, cashew butte, dark chocolate, raisin, balanced, creamy, sweet, complex, bright, juicy, vibrant



Processing Details

- o Picking of only red cherries every 15-20 days and hand sorted at the wet mill
- o Coffee is pulped the same day as picking then dry fermented in concrete pools for 15 hours
- o After dry fermentation the coffee is washed three times
- o Drying occurs slowly on raised African beds inside solar dryers for 12-15 days
- o Beans are moved every 30 minutes to ensure consistent drying
- o Moisture content reduced to 10-12%
- o Beans are stored in parchment until dry milling and export preparation