



Coffee cherry blossom - Honduras



La Union

Producer	Yaneth Rodriguez
Farm	La Union
Altitude	1700 m
Region	Santiago de Puringla, La Paz
Harvest	January - April

About La Union

Specialty coffee producer Yaneth Rodriguez is a young and very proud women working in coffee. She is a third generation coffee farmer and has been immersed in this agricultural world since childhood, with lessons learnt from her father taken to heart. She has been managing and growing her own trees since 2010 on a lovingly managed 3 hectares of land with her husband, and today, she works to be an example for her daughter.

In the last 6-7 years, Yaneth ventured into the production of specialty grade coffees, elevating quality to better their work. She works exclusively with natural processing methods, as this is Yaneth's preference, finding confidence and great results in whole cherry drying. After tasting her lots, we would have to agree - these cherries bode well to the natural process. Her goal for the farm is to continue learning about specialty coffee even more, plant more areas with new varieties, and continue improving infrastructure such as raised beds for more control over drying.

When asked what direct trade means to her, Yaneth responded "direct trade, to me, means being able to sell my coffee and have a direct relationship with you, the buyers, through Café Raga." Project Origin's relationship with Café Raga continues to grow in a way that supports the local producers, farmers and pickers. Without our trusted collaboration, we would not be able to reach producers like Yaneth, and she us. When we work with our exporting partners, we build long term trust in our communications, and in our overall fair trading operations. Together, we connect people all around the world, so roasters can hear the words of Yaneth, and taste the flavours of La Union.

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Varietal: Bourbon

Process: Natural

Tasting notes: raspberry, dark cherry, dark chocolate, cola, winey



Processing Details

- o Picking of only red cherries
- o Hand sorting cherries to remove under- and over-ripe cherries
- o Cherries are fermented for 24 hours to enhance sweetness in flavour
- o Once fermentation is complete, cherries are laid under sun in thin layers and monitored daily for stable drying
- o Drying typically takes 30 days
- o Moisture content will be reduced to 10-12%
- o Beans are stored in dried cherry pods until ready for export