



Saša Šestić and Don Fabio in 2014. One of our longest relationships



Don Fabio Caballero & Fabio Jr Caballero

Producer	Don Fabio Caballero & Fabio Jr
Country	Honduras
Region	Marcala & Santa Ana
Farms	San Francisco, Las Virginias, La Salvaje, San Isidro
Awards	COE #1 2025 COE #1 2016 / 2018 COE #4 2004

About Don Fabio & Fabio Jr

Don Fabio Caballero is a well-known coffee producer in Honduras and one of our longest running relationships with direct trade specialty coffee. We have now been working together for over 10 years, and we are so very grateful to have Don Fabio as part of our greater team. He is one of Saša's biggest mentors when it comes to coffee production and is a great advisor, able to answer all questions and queries about coffee. He has also developed his own fertiliser which he applies to the small plants at the nursery and flowering plants at the farm. Don Fabio compares them to pregnant mums and newborn babies and believes these are the two stages when coffee plants need the most help to develop strong coffee cherries and continue to thrive after harvest.

Marysabel, Don Fabio's daughter, and her husband, Moises, help to manage the farms. They have entered their lots to competitions multiple times and in 2016 they won 1st place on Cup of Excellence (COE) with a record price of USD\$120.50/lb. In recent years, his grandson, Fabio Jr, has started taking over management, processing, and even works his own farm La Salvaje. In 2025, Fabio Jr entered his first commercial harvest into the COE competition, and placed first for his washed geisha. Fabio Jr's interest in coffee production grows each year, and when meeting him in person, we have absolutely no doubt he will go on to produce some wonderful flavours, and continue his grandfathers work of respecting the land, exploring processing, and contributing to the community of Honduran specialty coffee producers.

Uniquely, Don Fabio is one of the few producers we know who uses Guardiolas to dry his coffee. As there is not much sunlight and humidity in the area is high during harvest, he mechanically dries his coffee at a low temperature of 40°C for 60-70 hours. This technique is effective as the coffee is losing moisture at a consistent rate and there is no risk of mould developing or any other drying related issues. This has proven to extend the shelf life on all coffees from Don Fabio's farms.



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Don Fabio at Las Virginias farm



Las Virginias

Producer	Don Fabio Caballero & Fabio Jr
Farm	Las Virginias
Altitude	1500 - 1750 m
Region	Marcala
Harvest	January - March

About Las Virginias

Along the ridges of the mountains in Marcala is Las Virginias. Historically managed by the wonderful Don Fabio, this farm is slowly being taken over management by his grandson, Fabio Jr, who shows a very strong interest in carrying on his grandfather's work. This farm works with the land, where coffee trees are planted in the open spaces without clearing the natural landscape. The trees are replanted to maintain the sustainability of the business, with trees that are climate and pest resistant - much alike Don Fabio's other farm, San Francisco.

The coffee trees at Las Virginias grow tall and round, rivaling the heights of workers and visitors. The native trees allow ample sunlight to filter down and provide healthy natural ground coverage, completing a wonderfully natural cycle of materials. This doesn't mean the trees don't face their share of challenges, with la roya being a common visitor. But with the attentive eyes and decades worth of knowledge between the Caballero team, the trees are well tended through whatever challenges do arise.

When it comes to coffee production Don Fabio believes in supporting three key pillars: the life of the producer, the lives of the workers and the life of the environment. He believes buyers should be mindful of supporting the producer, the producer should be mindful of supporting the workers, and everyone should be mindful of supporting the environment. He believes this such that it is worth repeating for each of this farms' operations.



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Las Virginias

Varietal: Geisha

Process: Washed

Tasting notes: lime, lemongrass, brown sugar, mandarin, strawberry, jasmine, white stone fruit, lychee, clean, bright, refined



Processing Details

- o Picking of only red cherries, separated by sections of the farm
- o Floaters are separated by machine during de-pulping
- o Due to high volume of coffee harvested and heavy rains during harvest, beans then go through a mechanical de-mucilage machine before a 12-hour final fermentation to remove remaining mucilage
- o Drying happens slowly in "Guardiolas" or mechanical driers. The point of difference is drying happens at a much lower temperature than average of these machines: 40-50° for 60-70 hours. This mimics the amount of actual sunlight hours a washed coffee would receive when drying on beds fully exposed to the sun
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export



Fabio Jr in front of his geisha trees at La Salvaje



La Salvaje

Producer	Fabio Jr Caballero
Farm	La Salvaje
Altitude	1800 m
Region	Santa Ana
Harvest	January - March

About La Salvaje

Welcome to Fabio Jr's latest farm. La Salvaje is high up in the mountains of the Marcala region, but it is so densely planted with native trees that you cannot see beyond its borders - although the crystal blue skies do shine through the leaves above. This farm was acquired by the Caballero family about 7 years ago, and planted with geisha and java trees, with 2025 being their first full commercial harvest. As if achieving your first harvest wasn't exciting enough, Fabio Jr submitted his washed geisha to the Honduras Cup of Excellence competition and placed first!

The farm land is steep and the coffee trees grow tall. Bookending the coffee trees are small rivers and a small dam, of which are used to supply the nearby villages with fresh spring water. The native planted trees include pine, which is a nationally protected tree. The tall pine trees provide ground coverage when they shed their needles, and help maintain a constant temperature in what becomes a mini micro climate. The air is cool and stable and fresh, and these stable cool temperatures mean the coffee cherries mature very slowly, resulting in late harvests, but incredibly rich and clean cup profiles.

Fabio Jr was very proud to present his farm La Salvaje to us on a visit and he hopes this farm will continue to produce exceptional quality coffees with each harvest. By keeping the natural landscape and allowing nature to contribute to the soils and ecosystem, Fabio Jr has a wonderful project ahead of him, and we can't wait to explore the flavours of this land as it grows and matures.



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La Salvaje

Varietal: Geisha

Process: Washed

Tasting notes: eucalyptus, jasmine, peach, orange, mandarin, cherry, grape, orange fruit, white fruit, blackcurrant, refined



Processing Details

- o Picking of only red cherries late in the harvest
- o Floaters are separated by machine during de-pulping
- o Beans are pulped to remove mucilage before being fermented for a short time, then washed to clean the beans
- o Drying happens slowly in "Guardiolas" or mechanical driers. The point of difference is drying happens at a much lower temperature than average of these machines: 40-50° for 60-70 hours. This mimics the amount of actual sunlight hours a washed coffee would receive when drying on beds fully exposed to the sun
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export
- o This lot won the Honduras Cup of Excellence 2025

La Salvaje

Varietal: Java

Process: Natural

Tasting notes: rose, strawberry, orange, red tea, pink fruit, caramel, dark chocolate



Processing Details

- o Picking of only red cherries, separated by sections of the farm
- o Coffee is hand sorted to remove under- and over-ripe cherries and select cherries between 18-22°Brix
- o Cherries are dried on raised beds for airflow and turned every few hours to ensure even drying. Don Fabio's raised beds for his naturals are located at his home which has a better temperature for drying naturals and allows for a higher level of control
- o Drying is done slowly over 20-30 days to allow the beans to absorb the sweetness and fruitiness from the coffee cherry pulp and skin
- o Cherries remain on raised beds until moisture content reaches 10-12%
- o Dried beans are then stored in the dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparation

San Isidro

Varietal: Geisha

Process: Washed

Tasting notes: lime, lemongrass, eucalyptus, white stone fruit, clean, lemonade



Processing Details

- o Picking of only red cherries, separated by sections of the farm at the San Isidro farm in Santa Ana, managed by Fabio Jr.
- o Floaters are separated by machine during de-pulping
- o Due to heavy rains during harvest, beans then go through a mechanical de-mucilage machine before a 12-hour final fermentation to remove remaining mucilage
- o Drying happens slowly in "Guardiolas" or mechanical driers. The point of difference is drying happens at a much lower temperature than average of these machines: 40-50° for 60-70 hours. This mimics the amount of actual sunlight hours a washed coffee would receive when drying on beds fully exposed to the sun
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until ready for export



Habib Maarbani and Don Fabio at San Francisco farm



San Francisco

Producer	Don Fabio Caballero
Farm	San Francisco
Altitude	1300 - 1450 m
Region	Marcala
Harvest	January - March

About San Francisco

Located in the Marcala region lies Don Fabio's lowest growing coffee farm, which was named after the local township, San Francisco. By existing in the lower altitudes, coffee trees at San Francisco mature a bit faster, but they also grow stronger. The warmer climate at this altitude, compared to the very cold climates that exist in high altitudes, allows for lower maintenance and, because of multiple factors coming together, premium quality coffees ranging in cup scores from 84-90+ points. This farm also came in first place at the 2018 Cup of Excellence.

When it comes to coffee production Don Fabio believes in supporting three key pillars: the life of the producer, the lives of the workers and the life of the environment. He believes buyers should be mindful of supporting the producer, the producer should be mindful of supporting the workers, and everyone should be mindful of supporting the environment.

Each section of the farm is replanted every 6-7 years with new plants that he believes are stronger and more resilient to climate change, as they can genetically adapt faster than older plants. He also maintains huge trees to provide both shade cover and ground cover, as the fallen leaves give organic nutrients back into the soil as well as protect the soil from moisture loss. By utilising these strategies alongside the use of the Guardiolas to dry the coffee during processing, a method which has proven to extend the shelf life on Don's lots, Don Fabio is taking full advantage of the environment he has in front of him to make his farms work to their highest possible capacity.



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Strawberry

Raspberry

Mandarin

Milk chocolate

Pinot

Cherry

Kiwi

Star fruit

Pineapple

Clean

Juicy

Sweet

Caballero

Varietal: Catuai

Process: Supernatural

Lot: 275



Processing Details

- o Hand sorting of ripe, red cherries at 20-22°Brix
- o Shade-dried in thick piles and regularly turned over to control fermentation for 3-5 days
- o Thinned out during the day and piled up in plastic sheets at night for 6-12 days
- o Thin layering of cherries on beds with frequent moving for 15-25 days
- o Moisture content reduced to 10-12%
- o Dried beans are then stored in the dried cherry pod for protection and to maximise sugar and fruit flavour absorption until milling and export preparation



[Click here to learn more about Supernatural Coffees](#)