



El Encino

Producer	Suany Mileydi Mazariegos
Farm	El Encino
Altitude	1750 m
Region	Masaguara, Intibuca
Harvest	January - April

Suany Mileydo Mazariegos – Producer - Honduras

About El Encino

It is always an exciting moment to meet coffee producers from younger generations. By passing knowledge down through family generations, and by collaborating with community exporters, like Raga Café, we start to develop, explore but also refine specialty coffee agronomy and processing to produce flavours that roasters love to drink, but that are also sustainable for the producing families - environmentally and economically.

Young coffee producer Suany Mileydi Mazariegos is 24 years of age and has been growing and preparing her own 1.5 hectare plot of specialty coffee land since 2022. But her coffee experience didn't start there: it began with her father from a young age. She is a mother of one and second child in her family with a university degree and focus on improving several areas of her coffee production knowledge. Today, she continues to learn and grow, with a focus on improving cupping and brewing techniques with the guidance of the team at Café Raga.

Finca El Encino is in the San Juanillo Area of Masaguara, Intibucá, which sees long, cold winters and cool summers, making the average colder temperatures perfect for slow cherry maturation, which results in stronger cup structure. Her motivation and inspiration stems from her father but it is the support of direct trade relationships and community exporters who allow Suany to produce coffee and grow in this part of the industry.



*Downloadable
gallery link*

El Encino

Varietal: IH-90

Process: Washed

Tasting notes: apricot, toffee, orange blossom, caramel, red apple, orange, clean, sweet



Processing Details

- o Picking of only red cherries with the help of local pickers during harvest
- o Cherries are transported by pack animal to the processing facility
- o Coffee is pulped and fermented for 48 hours before being thoroughly washed
- o Coffee is dried in a solar dryer to improve consistency
- o Moisture content is reduced to 10%
- o Drying typically takes 25 days
- o Beans are stored in parchment until milling for export