Raised drying beds at El Guayabo - Honduras

HONDURAS

El Guayabo

Producer	Jesus Aguirre
Farm	El Guayabo
Altitude	1800 m
Region	Bañaderos, Santiago Puringla
Harvest	January - April

About El Guayabo

Producer Jesus Aguirre started his coffee farming journey with his father. He had a curious mind, and when he finally visited the family farm, his focus was centered to coffee production ever since. To this day, Jesus's family continue to be his source of inspiration. The farm of El Guayabo is 5 hectares in size, and whilst the temperature is stable and fresh, it can get on the cold side overnight. The future for Jesus and his farm is to continue growing and planting new varieties, with his first plantings of geisha this year making a good progress, and he aims to expand the drying area with more raised beds to result in a more consistent cup profile.

When asked about the value of direct trade relationships and what he wishes to see in the specialty industry, Jesus mentioned he would like to see "more recognition for the hard work of small producers. [...] Improving education, transparency, and access to direct markets would help farmers like me continue investing in quality."

"For me, direct trade means building trust and transparency with buyers who truly value our effort. It ensures that the work of our family is recognised and fairly compensated."
By connecting with Café Raga, and trusting in Project Origin, we are - together - connecting Jesus through the supply chain, and sharing his thoughts, values, and coffees to roasters, and beyond. Together, we connect this coffee chain.

Jesus is supported by Rony Gamez and the team at Café Raga, who provide quality related cupping feedback, technical and agricultural support and education, and connect producers of Honduras with each other, and with direct trade buyers. It is thanks to Café Raga's reach that we were able to connect with Jesus Aguirre and taste the work of his farm El Guayabo.

Downloadable gallery link

Project Origin 10 Anniversary

El Guayabo

Varietal: Bourbon

Process: Washed

Tasting notes: juicy, white nectarine, starfruit, green apple, clean, balanced, structured, brown sugar, red plum, sweet, orange, peach, tropical

Processing Details

- Picking of only red cherries
- Cherries are floated in small stacks and part filled with water to separate unripe cherries and foreign matter
- Beans are pulped and rinsed before being laid on raised drying beds
- Drying typically takes 19 days and can take 24 days dependent on weather
- Moisture content is reduced to 10.5%
- Beans are stored in parchment until milling for export