Jose Dimas – Producer - Honduras

HONDURAS

La Abanera

Producer	Jose Dimas
Farm	La Abanera
Altitude	1650 m
Region	Bañaderos, Santiago Puringla
Harvest	January - March

About La Abanera

Coffee has been part of this family's story for generations. As a third-generation producer, the owner of Finca La Abanera was introduced to coffee cultivation at a young age by his parents, who instilled in him both a passion for coffee and an appreciation for the care required to grow it well. Encouraged by his father, who provided the seeds for his first planting, he established his own coffee production journey in 1990 and has spent more than three decades refining his knowledge of cultivation, processing and farm management.

Finca La Abanera is located in Bañaderos, Santiago Puringla, Honduras, at 1650 metres above sea level. Across eight hectares of coffee, the farm benefits from fertile soils, favourable rainfall and the ideal growing conditions for specialty coffee production. Throughout the harvest season, coffee remains a true family endeavour, with his wife and eight children actively involved in picking cherries and assisting with processing. Together, they help preserve both the quality of the coffee and the family legacy that has been built over generations.

Committed to continuous improvement, the producer works closely with agronomists and technicians to strengthen farm management, refine post-harvest practices and further elevate quality. His goal is simple: to continue producing exceptional coffee while creating opportunities for future generations. For him, specialty coffee represents not only a livelihood, but a way to honour family tradition while sharing the results of that dedication with coffee drinkers around the world.

Downloadable gallery link

Project Origin 10 Anniversary

La Abanera

Varietal: IH-90

Process: Washed

Tasting notes: floral, lemongrass, bright, juicy, white grape, green apple, white nectarine, super clean and structured, sweet, orange, tropical, papaya, tangerine

Processing Details

- Picking of only red cherries
- Cherries are floated as part of the pulping process to separate low density cherries
- Cherries pulped and dry fermented for 10-14 hours in concrete pillas under shade
- After fermentation is complete coffee is washed in concrete channels to remove any remaining mucilage
- Coffee is then laid on raised beds until moisture reaches 10-12%
- Drying typically takes 12-15 days
- Beans are stored in parchment until milling for export