Jose Mancia – Producer - Honduras

HONDURAS

La Laja

Producer	Jose Mancia
Farm	La Laja
Altitude	1800 m
Region	San Juanilla, Masaguara, Intibuca
Harvest	January - March

About La Laja

Specialty coffee producer Jose Mancia has been working with coffee agriculture from an early age, and in 2018, inherited part of the family farm from his father to begin his own work and expression, whilst still working with his family. Throughout the San Juanilla region, families grow coffee and work in the coffee agriculture industry as it is a product that can adapt to the climate of the area, making it beneficial for a more steady income compared to other agricultural products. Typical weather in the are is rainy and tropical with an average of eight hours of sunlight each day - perfect for the coffee they grow there.

Jose has mentioned that he is “really grateful with the direct trade, for me is a link that creates the opportunity to sell my coffee directly to a buyer without having an intermediary involved.” All he learned ahs stemmed from his father and his brother, as well as some technical knowledge from Rony Gamez, our exporting partner on the ground. Rony has guided Jose on topics of specialty coffee preparation, agronomic management, as well as some cupping skills to better his potential for his coffees. The future goals at La Laja turn towards a better drying structure and increased land for planting new varieties - such as geisha, SL-28 and typica - and support other local coffee producers. The La Fincona lot comes from a plot within the La Laja borders.

Downloadable gallery link

Project Origin 10 Anniversary

La Fincona

Varietal: Typica

Process: Washed

Lot: 1

Tasting notes: bright, lemon-lime, juicy, white nectarine, green apple, floral, pineapple

Processing Details

- Picking of only red cherries from the La Fincona plot of La Laja
- Cherries are floated as part of the pulping process to separate low density cherries
- Coffee is washed to remove any remaining mucilage
- Coffee is then dried in a solar dryer to improve consistency
- Moisture content is reduced to 10-12%
- Drying typically takes 12-15 days
- Beans are stored in parchment until milling for export