Coffee harvest at La Parcela - Honduras

HONDURAS

La Parcela

Producer	Jose Ovidio Vijil
Farm	La Parcela
Altitude	1700 m
Region	Beñaderos, Santiago, Puringla
Harvest	January - March

About Finca La Parcela

Coffee producer Jose Vijil began with only 0.44 hectares of land in 2016. As growing and maintaining coffee is expensive, he worked additional jobs with the goal of making coffee his focus in the future. Little by little, he began planting his farm until he, today, manages 4 hectares of land planted with the IHACFE-90 variety. Jose's plans for the future include expanding the size of his farm further and building how own wet mill rather than renting facilities each harvest, as well as constructing drying beds and solar dryers, all in the goal to be able to do more at the farm level himself.

Jose says that "with better infrastructure, education, and access to markets, farmers like me can continue producing high-quality coffee. The work of Café Raga in connecting us with Project Origin is an example of how collaboration can help producers grow."

We truly value our connection with Café Raga, as they continue to provide support and community resources to producers all across Honduras. Together, we can connect coffee producers with an expansion knowledge bank, like-minded farmers, coffee tasters and exporters, then on to roasters and consumers. This is how we connect the coffee industry - by all being part of it together.

Downloadable gallery link

Project Origin

La Parcela

Varietal: IH-90

Process: Natural

Tasting notes: strawberry, red apple, apricot, mandarin, dark chocolate, blueberry, rum, cherry, caramel, tropical, vibrant, sweet, long, jammy

Processing Details

- Picking of only red cherries
- Harvested cherries are fermented overnight before being pulped the next day just to split the cherry skin
- Drying is done in solar dryers between 20-25 days
- Moisture content is reduced to 10-12%
- Beans are stored in dried cherry pod until milling for export