Producer Juan Ulloa - Honduras

HONDURAS

Los Juanes

Producer	Juan Fernando Ulloa
Farm	Los Juanes
Altitude	1890 m
Region	Tepanguare, La Paz
Harvest	January - March

About Los Juanes

“Coffee has always been a part of my upbringing and community. Over time, I developed a deep appreciation for it and wanted to contribute more than just growing it. Processing our own coffee gave us the opportunity to learn, innovate, and share the true flavour of our farm.”

Juan Fernando Ulloa has always been dedicated to coffee, It was part of his family’s life and tradition. In 2019, they realised it would be better to start processing and packaging his own coffees due to the rising costs of production. This decision marked a new beginning! Allowing them to add more value to their work. After recently connecting with Café Raga, this value only increased, as the Café Raga team began providing processing feedback that Juan could use to better his quality even further.

Finca Los Juanes is located in the village of Tepanguare, in the Department of La Paz and boasts an extraordinary altitude. Juan and his family are hoping to improve their coffee quality enough to compete in the Cup Of Excellence 2027 - and the team at Café Raga are ready to help with that goal through considered processing, improved harvesting techniques and cupping support. Juan mentioned that he feels lucky to be able to understand multiple sides of the industry chain, from growing and harvesting to processing, cupping, and roasting.
We will need to be on the look out for the Los Juanes name in the 2027 Cup of Excellence competition to cheer this family on in their goals.

Downloadable gallery link

Los Juanes

Varietal: Bourbon

Process: Natural

Tasting notes: dark chocolate, dark fruit, cacao, black tea, red plum, marmalade, raisin, rich, full body

Processing Details

- Picking of only red cherries
- Harvested cherries are depulped to break the skin and fermented for 48 hours
- Drying is done on raised beds for 18-25 days
- Moisture content is reduced to 10-12%
- Beans are stored in dried cherry pod until milling for export

Project Origin