Producer Lester Marquez at El Gravileo

HONDURAS

El Gravileo

Producer	Lester Francisco Marquez
Farm	El Gravileo
Altitude	1900 m
Region	El Zanate, San Sebastián, Lempira
Harvest	January - March
Awards	#17 COE 2024 & #6 COE 2025

About Finca El Gravileo

Specialty coffee producer Lester Francisco Marquez began growing coffee over ten years ago. His farm, El Gravileo, is named after the Silk Oak that are an important part of the lands' identity, and it began with only two coffee trees planted, until it expanded to the multitude of crops he has planted today. Originally, Lester's plan was to cultivate the parainema variety, and began with a greenhouse only a two hour journey away by foot. However, due to his high elevation, the variety didn't thrive, and so typica was the next option. Despite the elevation not working for the parainema variety, the climate is cool and stable, which is ideal for slow cherry maturation resulting in higher quality cup profiles. Cherries are harvested across El Gravileo and walked 40 minutes to Lester's home, where he lives with his wife Dima and their son, where it is processed.

Rony Gamez and the Café Raga team connected Project Origin with Lester, but also provide technical support and ongoing guidance to producers of Honduras. Café Raga supports producers on the cupping table, too, allowing Lester to learn more stages of the coffee chain and how small adjustments can make large impacts. It really is a wholesome and proactive community setting, encouraging the best and guiding through knowledge to result in the cup profiles we experience today, and tomorrow.

When asked what he wishes to see in the specialty coffee industry, Lester mentions "I hope the specialty coffee industry continues to recognise the hard work of producers. I would like more opportunities for training and development for farmers and their families so that we can continue improving both the quality and sustainability of our coffee."

Downloadable gallery link

Project Origin 10 Anniversary

El Gravileo

Varietal: Typica

Process: Washed

Lot: 4

Tasting notes: lemongrass, floral, white peach, bright, juicy, elegant, sweet, apricot, peach, mandarin, lime, honey, chamomile, vibrant, green apple, white grape

Processing Details

- Picking of only red cherries
- Harvested cherries are fermented the day of picking for 24 hours
- Coffee is pulped and washed before drying on screens
- Drying typically takes up to 20 days
- Moisture content is reduced to 10-12%
- Beans are stored in parchment until milling for export
- Lester has a team of 5 people to help with this production during the harvest period

El Gravileo

Varietal: IH-90

Process: Washed

Tasting notes: very floral, white stonefruit, nectarine, lemongrass, juicy, green apple, balanced, peach, orange, honey, chamomile, apricot

Processing Details

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