Specialty producer Maria Lidia at El Carrizal - Honduras

HONDURAS

El Carrizal

Producer	Maria Lidia Cortez
Farm	El Carrizal
Altitude	1600 m
Region	Soasal, San Andres, Lempira
Harvest	January - April

About El Carrizal

Maria Lidia grew up in Carrizal, Lempira, surrounded by the coffee landscapes her father worked tirelessly to cultivate. From an early age, coffee was intertwined with family life. She remembers weekends spent helping her father harvest fruit from the farm to sell at the San Andrés market, experiences that shaped both her appreciation for agriculture and the value of hard work. After completing her studies, Maria initially worked as a teacher, saving her earnings until she was able to purchase her father's farm and continue the work that had shaped her childhood.

"My dedication to the coffee plantation was evident, and after some time, my father entrusted me with the property, allowing me to fully pursue my passion as a woman in coffee. Today, I take great joy in experimenting with different processes and refining our coffee."

Today, Maria manages El Carrizal, a 4 hectare farm in Lempira, with 3.75 hectares dedicated to coffee while a portion of the land is preserved as forest. The region's climate, defined by a clear division between rainy and dry seasons, allows cherries to mature slowly before harvest during the dry months. Building on the knowledge passed down from her father, Maria has continued refining her approach to coffee production, experimenting with different processing methods and carefully developing the quality of her coffees each season. For Maria, direct relationships with buyers play an important role in sustaining the farm and the future of her work. Through connections developed with the support of Café Raga and Project Origin, her coffees are able to reach roasters who value both the quality of the cup and the story behind it. Looking ahead, she hopes to expand the drying capacity at El Carrizal while continuing to invest in sustainable practices that protect the land for future generations.

Downloadable gallery link

Project Origin 10 Anniversary

El Carrizal

Varietal: Pacas

Process: Natural

Lot: 1

Tasting notes: chocolate, apricot, red apple, orange, sweet, balanced, dark fruit, pesr, red grape, yellow fruit

Processing Details

- Picking of only red cherries
- Cherries are floated to further separate quality based on density
- Cherries are spread on raised beds and stirred every 2 hours for even drying
- Drying takes 18-20 days until moisture reaches 10% and are then stored in coffee sacks for 2 days to round the clarity in the cup profile
- Beans are stored in dried cherry pod until milling for export