Drying beds at Gosen - Honduras

HONDURAS

Gosen

Producer	Mariano Nolasco
Farm	Gosen
Altitude	1500 m
Region	Chusmuy, Marcala, La Paz
Harvest	January - March

About Gosen

Producer Mariano Nolasco, his wife, two sons and one daughter live at their coffee farm Gosen. Perched in the mountains at 1500 metres above sea level in the community of La Pilas, meaning “place of stones” in the Lenca dialect. Mariano is the second generation to manage this land at the Gosen farm, and started his experience in coffee agriculture by watching and learning from his father. Thanks to his father’s efforts, Mariano now continues his work at the Gosen farm to build a sustainable life that he hopes his children will one day carry on.

During most of the year, Mariano works with his family to maintain the farm, and has the help of people in the community during harvest season to collect and cut the coffee. Additionally, thanks to the help of Rony - our on the ground partner in Honduras - Mariano has help from technicians and agriculturalists from Raga Coffee who help local producers through Honduras to improve the quality of the coffees, which results in a higher price and income for them each harvest. Mariano has been improving his cupping knowledge with the help of Rony as a means to understand the impacts of agriculture, and is also studying English and other tools to help better his coffee quality and business skills. His current goals are to save enough money for better infrastructure on the solar beds for drying processed beans, and to invest towards new methods of processing coffees, all whilst maintaining the quality in the cup that he is known to produce.

Downloadable gallery link

Project Origin 10 Anniversary

Gosen

Varietal: H-27

Process: Anaerobic Natural

Tatsing notes: raspberry, cherry, cranberry, blood orange, mandarin, rich, juicy, sweet, long, milk chocolate, blackberry, cacao, grape, cola, strawberry

Processing Details

- Cherries are harvested and separated by day of picking
- Cherries are floated to sort ripe cherries and clean the skin
- Whole cherries are fermented in sealed bags for 48 hours
- Coffee is dried on solar patios and in solar dryers for 25 days
- Moisture content is reduced to 10-12%
- Dried beans are stored in parchment until milling and export preparation