Oscar Daniel Ramirez – Producer - Honduras

HONDURAS

El Laurel

Producer	Oscar Daniel Ramirez
Farm	El Laurel
Altitude	1400 m
Region	Las Delicias, El Paraiso
Harvest	January - March
COE Awards	#1 COE 2017

About El Laurel

Finca El Laurel is a beautiful 12 hectares of land that is home to many trees, a variety of animals, and natural landscape attractions that altogether provide a home for the Ramirez family. Coffee trees, mostly of the parainema variety, span across 8.5 hectares of land and are speckled with plants of plums, avocados and liquidambar (sugar plum). Walking across the farm you will find armadillos, squirrels, agoutis, rabbits and cats, and at the right time of day, you will find the farms' workers taking a break in the natural rock caves or by the stream.

Coffee production has been the family's source of income for generations. The producer today, Oscar Ramirez, tells of the traditional methods of coffee production used by his ancestors: the de-pulping of cherries by hand, drying with sieves, threshing with wooden tools and selling the beans in local markets. Today, Oscar continues the traditional use of the land but incorporates new practices that allows him to increase the level of production and preserve the quality of the coffee without causing damage to the environment around him.

Project Origin enjoys working with families like the Ramirez's and sharing their wonderful work through coffee while supporting them in building a better and sustainable lifestyle. "I am so happy to have a buyer for my coffee ... from Project Origin, Australia. I wish to continue doing business with them and every day continue improving my coffee quality and my family." - Oscar Daniel Ramirez

Downloadable gallery link

Project Origin 10 Anniversary

El Laurel

Varietal: Parainema

Process: Washed

Tasting notes: floral, lemongrass, juicy, white peach, vibrant, structured, passionfruit, honeydew, lime, mandarine, honey, peach, floral, tea like, starfruit, silky

Processing Details

- Picking of only red cherries
- Cherries are floated as part of the pulping process to separate low density cherries
- Cherries pulped and dry fermented for 10-14 hours in concrete pillas under shade
- After fermentation is complete coffee is washed in concrete channels to remove any remaining mucilage
- Coffee is then laid on raised beds until moisture reaches 10-12%
- Drying typically takes 12-15 days
- Beans are stored in parchment until milling for export