Remiery Orlando Carbajal – Producer - Honduras

HONDURAS

Remiery Orlando Carbajal

Producer	Remiery Orlando Carbajal
Country	Honduras
Region	San Andres, Lempira
Farms	Los Pinos, La Casa
COE Awards	#2 COE 2018, #6 COE 2019

About Remiery

Since he was young, Remiery Orlando Carbajal has always dreamed of being a coffee farmer. When he met his wife, Consuela Bonilla, they decided to emigrate to the United States to save money towards realising this dream of Remiery's. Years later, back in Honduras, they are producing high quality coffees of the IH-90, typica and geisha varieties across two different farms.

Project Origin began working with Remiery and Consuela in 2020 through collaboration with our friend, and Cup of Excellence judge, Rony Gamez. Remiery's passion and dedication to the quality of their coffees and the local community aligns perfectly with our Project Origin values of Quality, Sustainability and Community, and we are proud to work with Remiery, Consuela and Rony on sourcing these coffees.

The farms managed by Remiery, including Los Pinos and La Casa, both utilise the natural environment and landscape to improve the quality of the varietals that are grown. It is the attention to detail and unique microclimates of the farms that resulted in Remiery's Los Pinos coffees placing in the top 10 twice in two years at the Cup of Excellence awards program.

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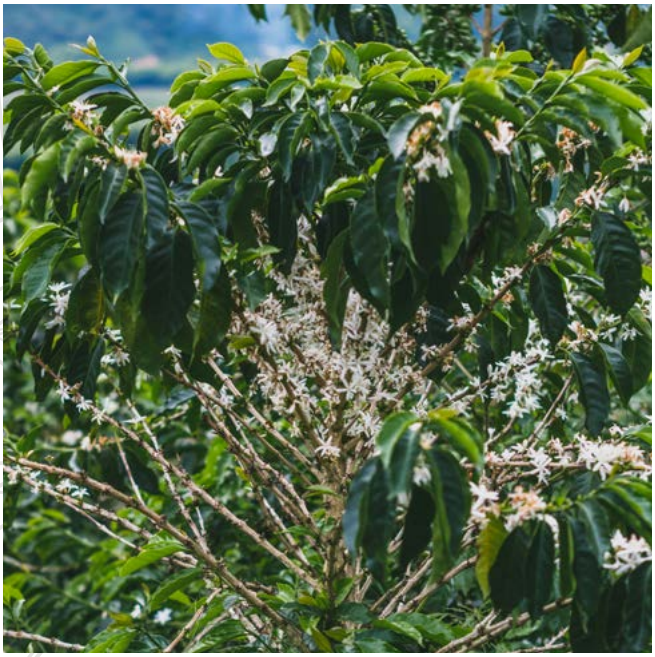
Project Origin



La Casa- Honduras

HONDURAS

La Casa

Producer	Remiery Orlando Carbajal
Farm	La Casa
Altitude	1850 m
Region	Copantillo, San Andres, Lempira
Harvest	January - April

About La Casa

Remiery Orlando Carbajal's second farm La Casa is located in the municipality of San Andreas in the Department of Lempira, Honduras. Remiery's success on his main farm, Los Pinos, has helped him develop more sustainable and precise methods at La Casa, including diversity in the varietals planted as well as the processing methods used.

Remiery began with growing the IH-90 varietal at La Casa, both for its flavour profile and its disease resistance, and now also grows the catuai variety. Developed by the Honduran Institute for Coffee (IHCAFE), the IH-90 varietal was created to be resistant to diseases such as la roya (leaf rust) and has a high yield at a range of altitudes. It is also known for its unique floral notes and stone fruit qualities.

Project Origin sources Remiery's washed coffees at La Casa through collaboration with our friend and Cup of Excellence judge, Rony Gamez. His passion and dedication to the quality of coffees and the local community aligns perfectly with our values of Quality, Sustainability and Community.

During the picking process at La Casa, the cherries are sorted by ripeness before pulping that same day. The coffee is naturally fermented, washed in clean water and dried in guardiolas. The result is a coffee that is clean in mouthfeel and high in clarity.

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La Casa

Varietal: Caturra

Process: Washed

Tasting notes: orange, caramel, chocolate, sweet, balanced, medium body, green tea, red apple

Processing Details

- Red cherries are hand picked
- Cherries are floated with the less dense cherries removed as part of the pulping process
- Cherries are de-pulped the same day they are picked and washed to remove mucilage
- Beans are dried in guardiolas (solar dryers) at a maximum temperature of 40° Celsius to ensure consistent and even drying
- Moisture content is reduced to 10-12%
- Beans are stored in parchment until dry milling
- After harvest the trees are selectively pruned in preparation for the next harvest

Los Pinos - Honduras

HONDURAS

Los Pinos

Producer	Remiery Orlando Carbajal
Farm	Los Pinos
Altitude	1500 - 1750 m
Region	Equipara, San Andres, Lempira
Harvest	January - April
COE Awards	#2 COE 2018, #6 COE 2019

About Los Pinos

Los Pinos, meaning 'the pines', is located near El San Andres village in Lempira, Honduras. Since starting Los Pinos, Remiery has worked with producers and roasters across the world to improve his coffees and produce high quality typica and geisha lots. Project Origin began working with Remiery and his wife Consuela in 2020 through our collaboration with our friend Rony Gamez.

During the picking process, cherries are hand sorted and selected by ripeness. This is just one of the many little details that Remiery pays attention to that helps raise his coffee quality. For the natural processed lots, the cherries are spread on raised beds for slow drying over 25-30 days before milling, and for the honey lots, the under-ripe 'floaters' are removed and the coffee is partially pulped before being dried under shade for 14-20 days. The remaining pulp on the beans maximises sweetness during fermentation.

Remiery's well deserved Cup of Excellence awards for his coffees at this farm come from the attention to detail and unique microclimates that allow for the perfect maturation of the coffee cherries. We are excited to be sourcing and offering some of his exceptional typica lots that have been prepared with specialty coffee roasters in mind.

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Project Origin 10 Anniversary