Specialty producer Rosa Dimas at El Roble - Honduras

HONDURAS

El Roble

Producer	Rosa Dimas Funez
Farm	El Roble
Altitude	1650 - 1780 m
Region	La Peñita, San Sebastian, Comayagua
Harvest	December - April

About El Roble

Rosa Dimas was born into coffee, growing up surrounded by the work of harvesting, drying, and milling. As a second-generation producer, he continues the tradition passed down from his father, managing El Roble, his 8 hectare farm in La Peñitas, Comayagua. Together with his wife and four children, Rosa works to build a stable future through coffee, driven by both passion for the craft and the desire to support his family.

The farm's altitude and climate provide strong conditions for quality coffee, though reaching it can require effort, particularly during the rainy season. Rosa produces washed, honey, and natural coffees, combining careful harvesting with considered processing and drying practices to protect quality throughout the season.

Environmental responsibility is an important part of Rosa's work. Coffee pulp is composted and reused as organic fertilizer, while water used during milling is filtered and recycled to reduce waste and protect local resources. Through these efforts, Rosa continues to strengthen the farm each year. As he shares with buyers: "Direct trade means building strong relationships with buyers and ensuring that my coffee reaches consumers who appreciate its quality. This has helped me to gain better income for me and my family.
[...]
Thank you for buying my coffee this year, and I hope to be able to sell to you every year. Coffee is a passion and a way to support my family, and this makes them happy."

Downloadable gallery link

Project Origin 10 Anniversary

El Roble

Varietal: Pacas

Process: Honey

Tasting notes: chocolate, citrus, sweet, raisin, blood orange, tropical, peach, spice, brown sugar

Processing Details

- Picking of only red cherries with the help of 20 pickers for high quality picking
- Coffee is milled in a mechcanical and ecological mill that contributes to the environment. Coffee is not fermented.
- Coffee is dried on solar dryers for 25-32 days, involving the whole family to help preserve purity and quality of coffee until moisture reaches 10-12%
- Beans are stored in parchment until milling for export