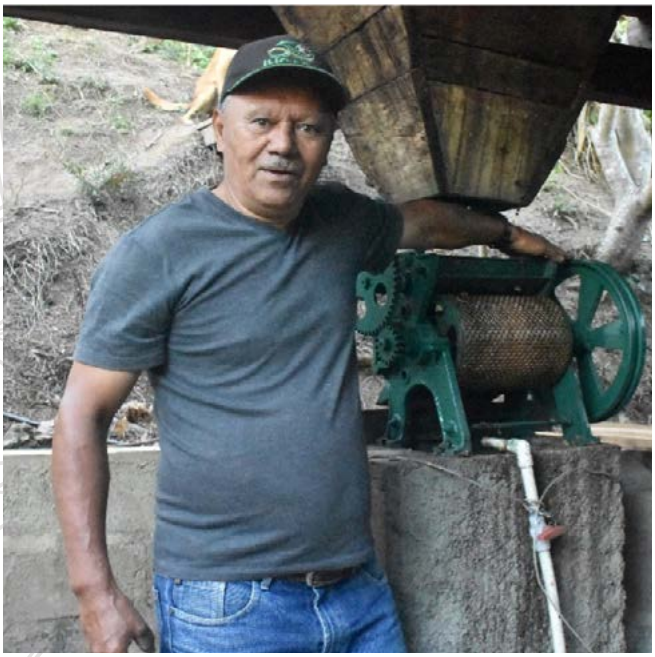

Gilberto and his pulper - San Pablo - Honduras

San Pablo

Producer	Gilberto Maradiaga Valladares
Farm	San Pablo
Altitude	1050 - 1120 m
Region	El Paraiso, Bañaderos Matazano
Harvest	January - March

About San Pablo

Coffee producer Gilberto Maradiaga Valladarez has been working with coffee since his childhood, collecting cherries from the trees with his father. It is thanks to his father that Gilberto has his land to cultivate and continue growing, harvesting and producing coffee. The land of San Pablo is about 7 hectares in size, and was passed to Gilberto from his father. It is named so in honour of him. Gilberto says “the name of the farm is due to the fact that my dad was named “Pablo” he was a great father and outstanding friend, due to that for his talent, and to honor his name the farm was named “San Pablo”.”

San Pablo’s climate is fresh and the view from the farm is amazing. The land cultivates primarily paraneima and lempira, but it is Gilberto’s desire to expand his repertoire either in varieties grown, or in processing methods. Overall, he just wants to sell his good quality coffees to people that will enjoy it. Gilberto knows the basics of cupping but enjoys drinking coffee more. More importantly, he is aware of the quality of his coffee and is really proud because of that. It makes us happy to know that he is proud of his work, and we wish to celebrate this with him.

With the help of our on the ground partner, Rony Gamez, Project Origin found the work of Gilberto on the cupping table. The profiles spoke for themselves, and we have enjoyed his lots since. Rony continues to work with producers and help provide access between producers and buyers to shorten the direct trade links and celebrate the work done at origin.

Downloadable gallery link

San Pablo

Varietal: Paraneima

Process: Washed

Tasting notes: white nectarine, green apple, brown sugar, yellow plum, sweet, balanced, orange, cranberry, honey, juicy, pear

Processing Details

- Picking of only red cherries
- Cherries are floated as part of the pulping process to separate low density cherries
- Cherries are pulped the same day as picking and fermented for 24 hours
- After fermentation is complete coffee is washed to remove any remaining mucilage
- Coffee is then laid on solar beds until moisture reaches 10-12%
- Drying typically takes 12-15 days
- Beans are stored in parchment until milling for export