



Juan Vicente Montoya – Producer - Honduras



La Falda

Producer	Juan Vicente Montoya
Farm	La Falda
Altitude	1800 m
Region	Intibuca
Harvest	January - March

About La Falda

Juan Vicente Montoya is a small producer of coffee whose family rely exclusively on coffee for financial support. He grew up producing coffee with his father and once he received a small parcel of land as inheritance, he decided to start his own farm. Finca La Falda is a small lot of land that sits high in the mountains of the Intibuca region, and Project Origin have been sourcing the coffee from Juan and this farm since 2016.

La Falda produces the lempira, catuai and now bourbon varietals. Despite having no official coffee certifications, Juan is committed to the environment and manages his farm with minimal use of chemicals. He fertilises twice a year and carefully monitors his plants for any sign of leaf rust. He uses the coffee pulp as compost to improve the structure of the soils and uses native species of trees as shade for the coffee trees to grow and thrive beneath.



*Downloadable
gallery link*

La Falda de Picacho

Varietal: Bourbon

Process: Washed

Lot: 2

Tasting notes: pineapple, green apple, white nectarine, lemongrass, juicy, refined, clean, peach, caramel, floral, velvety



Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries pulped and dry fermented for 10-14 hours in concrete pillas under shade
- o After fermentation is complete coffee is washed with mountain water in concrete channels to remove any remaining mucilage
- o Coffee is then dried in a solar dryer to improve consistency
- o Moisture content is reduced to 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until milling for export



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La Maracuya

Producer	Juan Vicente Montoya
Farm	La Maracuya
Altitude	1650 m
Region	El Picacho, Masaguara, Intibuca
Harvest	January - March

About La Maracuya

Specialty coffee producer Juan Vicente Montoya manages multiple farms, and this 10 hectares of land is named La Maracuya. Coffee cultivation takes up the majority of this space, at 8.5 hectares of planted land, and it is an expansion inspired by success on his other farm, La Falda. Juan and his family, whilst they may not have cupping experience, do have the support of Rony Gamez and the team at Café Raga to assess and guide quality based decisions, and this is one of the most powerful parts of collaborative community partnerships. Juan mentioned that he historically sold his coffee for a low price, but was inspired to adjust his processing techniques when he heard neighbouring producers, with the help of Caé Raga, were selling at a higher price. We are forever grateful for the Café Raga team for seeing potential in every connection, as it means we can then discover producers like Juan Vicente Montoya, and share his work with roasters around the world.

His project is to maintain the quality of his specialty coffee and to earn enough money to invest into better infrastructure.

"I would like to be able to express the hard process and work we us as coffee growers do to maintain the quality in coffee and be able to train myself and my family to have a story of specialty coffee." - Juan Vicente Montoya



Downloadable
gallery link

La Maracuya

Varietal: Bourbon

Process: Washed

Lot: 1

Tasting notes: green apple, passionfruit, pear, starfruit, bright, sweet, juicy, clean, mango, mandarin, honey, silky, yellow peach, complex



Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries pulped on the day they are picked and fermented for 24 hours in concrete pillas under shade
- o After fermentation is complete coffee is washed with mountain water in concrete channels to remove any remaining mucilage
- o Coffee is then dried in a solar dryer to improve consistency for 20 days
- o Moisture content is reduced to 10-12%
- o Beans are stored in parchment until milling for export
- o Juan has a team of 5 people to help with this process