



Team member at Copantillo Group - Honduras



Copantillo

Producer	Caja Rural Bienestar De Copantillo
Altitude	1750 - 1800 m
Region	San Andres
Harvest	January - April

About Copantillo Group

Copantillo brings together around 150 small coffee producers in San Andrés, Lempira, in western Honduras. The producers organised as Caja Rural Bienestar De Copantillo, a rural bank created to give its members greater support in processing and marketing their coffee, shorten the distance between producers and the market, and ultimately improve the income returned to farming families. For the members of Copantillo, the reason for growing coffee is expressed very simply: "Coffee is our heritage, our culture, and the main source of livelihood for our families." That connection underpins a group that is looking beyond each individual harvest and investing collectively in what its producers need to continue farming.

Several projects are already underway. The organisation has produced 800 bags of bocashi for use on members' farms as it works towards organic certification requirements, financed plant nurseries to help producers diversify their incomes, and supported 50 producers with farm maintenance. The group also identifies the education of producers' children as an important area of support, with the aim of giving the next generation greater opportunities for the future.

Access to market is another important part of Copantillo's story. Members explain that in previous years their coffee was sold to local exporters at prices that were not sufficient to sustain production costs. For them, direct trade represents an opportunity to receive better compensation for both their work and the quality of their coffee. The group has begun selling coffee internationally, and describes maintaining coffee quality year after year as one of its goals. That focus is also shaping what comes next. Copantillo is working with technicians from Raga Café and currently wants to improve its processing and drying infrastructure, increase the efficiency and consistency with which members' coffee can be handled, and build a larger warehouse for greater storage capacity.



*Downloadable
gallery link*

Copantillo

Varietal: Catuai

Process: Washed

Tasting notes: green tea, green apple, chocolate, rich, medium body, round, orange



Processing Details

- o Picking of only red cherries and hand sorted at the wet mill
- o Coffee is pulped the same day as picking then fermented for 36 hours
- o After fermentation the coffee is washed thoroughly
- o Drying occurs under dome shaped solar dryers for 18-20 days
- o Moisture content reduced to 11%
- o Beans are stored in parchment for 12 days until dry milling and export preparation