



Jose at Playitas - Honduras



Playitas

Producer	Jose Antonio Ramirez
Farm	Playitas
Altitude	1755 m
Region	San Miguel Selguapa, Comayagua
Harvest	January - May

About Playitas

Jose Antonio Ramirez began growing coffee on a small area of land in 2006. With no other source of income and insufficient money to maintain the farm, he made the difficult decision to migrate to the United States, leaving his father to care for the coffee in his absence. As Jose became able to send money home for the farm's maintenance, the planted area gradually expanded. After several years, Jose returned to Honduras and began managing the coffee himself. By then, members of his family were already preparing and selling coffee as microlots with the support of Rony Gamez and Café Raga. Jose decided to prepare and classify his own coffee, and the additional income he received allowed him to purchase more land and continue expanding Playitas. As he describes it, "In coffee, I found a life opportunity."

Today, Playitas is a five-hectare farm in San Miguel Selguapa, Comayagua, where Jose grows Typica and Geisha. Coffee remains closely tied to family life: Jose lives with his wife and child, and during harvest his family works alongside him to collect ripe cherries, with a small number of people from the neighbouring community also assisting with harvesting and processing.

Specialty coffee has also enabled Jose to invest directly back into the property. By 2022 he was selling microlots for the second time, and income from his coffee had helped him construct solar dryers with African raised beds and dome-style protection. His relationship with Rony and Café Raga continues to provide technical support for maintaining quality on the farm and developing his processing. Project Origin's connection with Jose was also established through Café Raga. Jose's goal is to continue improving both the quality and volume of his coffee while using that progress to strengthen the farm and his family's future. He wants to invest further in infrastructure and processing and, in time, establish a model plot where he can showcase his coffee while working with good environmental practices.



Downloadable
gallery link

Playitas

Varietal: Typica

Process: Anaerobic natural

Tasting notes: raspberry, cranberry, apricot, peach, mandarin, toffee, chocolate, winey, mango, pineapple, panela, tropical, cola, red grape, funky



Processing Details

- o Red cherries are hand picked when ripe
- o Cherries are fermented to heighten sweetness
- o Once fermentation is complete, whole cherries are laid to dry on raised African beds
- o Drying takes 25 days until moisture content is reduced to 10.5-11%
- o Coffee is stored in dried cherry pod in GrainPro bags and burlap sacks for 15 days until milling for export