



Marisa at La Piedra - Honduras



La Piedra

Producer	Marisa Dilcia Hernandez
Farm	La Piedra
Altitude	1900 m
Region	El Zanate, San Sebastian Lempira
Harvest	January - April

About La Piedra

Marisa Dilcia Hernandez is a new coffee producer in her own right, but coffee has been part of her life since childhood. Growing up, she watched her father work on the family's coffee plantation, while her husband's family also has a history in coffee farming. When her husband, Kevin Hernandez, allocated Marisa one hectare of land to manage herself, she decided to take that experience and prepare a microlot of her own at La Piedra. Located in El Zanate, San Sebastián, Lempira, La Piedra is planted with Pacas. Marisa lives in the same community with Kevin and their two children, and the farm remains closely connected to the family. Two permanent workers support the property, alongside two family members who manage the farm together.

Marisa's first microlot was selected for export through Rony Gamez and Café Raga, opening an opportunity for her to develop her coffee further. She explains that low coffee prices and limited support for producers have historically made it difficult for her family to earn what they need from their small farm. Through Café Raga, Marisa began training to improve her coffee quality and processing and started submitting samples for cupping. "Thanks to direct trade I have been able to improve my farm and the quality," she says.

That development is continuing at La Piedra. Marisa wants to grow as a specialty coffee producer and plans to plant an additional manzana of coffee with another variety. She also hopes to improve the farm's processing and drying facilities while incorporating good environmental practices into that development. At harvest, Marisa and her team wait for cherries to ripen fully and separate floating cherries before processing. If enough ripe cherry is collected in a single day to form a microlot, they process it immediately; otherwise, harvests from two days are combined. This approach reflects the small scale at which Marisa is working and the attention she is placing on building distinct microlots as La Piedra develops.



Downloadable
gallery link

La Piedra

Varietal: Pacas

Process: Washed

Tasting notes: lemongrass, white nectarine, brown sugar, red apple, bright, refined, sweet, mandarin, apricot, clean



Processing Details

- o Red cherries are hand picked when ripe with the help of 2 workers and 2 family members who manage the farm together
- o Cherries are floated as part of the ripe sorting process
- o When enough cherries are harvested across a 2 day period, cherries are pulped and fermented for 36 hours, using controlled fermentation with extra care taken to water quality, cherry sanitation and time required
- o Coffee is then washed thoroughly before being dried slowly in a dome solar dryer
- o Drying takes 18-20 days to preserve the distinct flavours and quality
- o Moisture content is reduced to 10%
- o Coffee is stored in parchment in GrainPro bags and burlap sacks until milling for export