



View across Planes - Honduras



Planes

Producer	Oscar Domingo Gosselin Andrade
Farm	Planes
Altitude	1900 m
Region	Agua Fria, San Sebastián, Lempira
Harvest	January - March

About Planes

Oscar Goselin Andrade has been growing coffee since 1975, when he began with a small plot of land. Today, Planes Farm covers eight hectares in Agua Fria, San Sebastián, Lempira, with 6.5 hectares dedicated to coffee. For many years, Oscar struggled to secure prices that could adequately support his family and took on additional work alongside producing coffee.

A visit from Rony Gámez became an important point in Oscar's coffee story. Rony introduced him to specialty coffee and the steps he could take to improve quality, giving Oscar a different direction for his farm. Since then, he has focused more closely on specialty production and reinvested coffee earnings into Planes, including building solar dryers and improving the milling area.

Oscar grows Pacas and Catuai and carries out much of the post-harvest work at the farm, from selecting ripe cherries through to milling, fermentation, washing and solar drying. This investment in his own processing infrastructure allows greater care to be taken with his coffee before it leaves Planes.

Through Rony and Café Raga, Oscar's coffee can be separated and presented as a traceable microlot rather than being absorbed into a broader regional coffee. Café Raga supports producers with knowledge sharing and access to buyers, while Oscar retains the decision over whether to accept the prices negotiated for his coffee. For a producer who spent many years struggling to find fair prices, this connection provides a pathway for his own farm and work to be recognised in the specialty market.



*Downloadable
gallery link*



Planes #2

Varietal: Pacas

Process: Washed

Lot: #3

Tasting notes: jasmine, white nectarine, lemongrass, juicy, clean, vibrant, green tea, green apple, peach, mandarin, maple syrup, lemonade, tropical



Processing Details

- o Picking of only red cherries
- o Cherries are floated to separate impurities, damaged fruit and low density cherries
- o Cherries are pulped that same day
- o Coffee is fermented for 24-30 hours in tanks
- o Once fermentation is complete, coffee is washed with clean water to remove mucilage
- o Coffee is dried in solar dryers for up to 25 days until moisture content reaches 10-12%
- o Beans are stored in parchment until milling for export