



Rony Gamez leading a pack donkey at Kukurucho



Kukurucho

Producer	Rony Gamez
Farm	Kukurucho
Altitude	1650 m
Region	Pachecho, Tepanguare, La Paz
Harvest	January - March

About Kukurucho

Rony Gamez is not just a coffee producer, and we are beyond grateful to have him as a support network in La Paz, Honduras, leading the team at Café Raga. Café Raga supports and promotes producers around the La Paz region. They connect producers with buyers, but also provide technical support, agricultural education, and processing and post harvest guidance to help improve quality and increase consistency. Rony and the team at Café Raga are doing exceptional work for their coffee and farming community, and it is a pleasure to be partnered with them as one of our on the ground supports in Honduras.

As well as contributing to his community, Rony owns and manages the 5 hectare land of his farm Kukurucho. The farm is named so as it sits on the peak of a mountain, referred to as "Cucurucho" in the Spanish language. It is not only a place for Rony to produce his own lots, but it also functions as a seed bank farm, providing project producers with the opportunity to diversify their coffee varieties. As this land is isolated from other farms, it makes it a great and safe option for a seed bank. His planted and harvested varieties for Kukurucho include typica, geisha, pacamara, pacas, yellow catuai, and SL-28.

Rony himself is a second generation producer originally from Marcala, La Paz. He began producing coffee over a decade ago and back then, his goal was to establish a farm that could serve as a research centre for processing to be used by the community. Knowing that was his goal then, and seeing the platform he has built today, proves that Rony is an exceptional character, diligent, kind, and proactive. He is a skilled cupper, using it as a key teaching tool and evaluating quality. When asked about what he would like to see changed or improved in the industry, Rony says: "I hope to see greater recognition for small producers and more direct trade opportunities. Collaboration, education, and fair access to international markets would help elevate the quality and sustainability of specialty coffee."



*Downloadable
gallery link*

Kukurucho

Varietal: Geisha

Process: Washed

Tasting notes: jasmine, yellow peach, green apple, white grape, super clean, sweet, juicy, floral, melon, peach, pineapple, mandarin



Processing Details

- o Picking of only red cherries
- o Cherries are floated for a maximum of 15 minutes to separate impurities and low density cherries
- o Cherries are pulped without water
- o Coffee is laid on raised beds under covers to dry slowly for 25 days until moisture content is reduced to 10.5%
- o Process is labelled washed as per producer processing preferences
- o Beans are stored in parchment until milling for export

Kukurucho

Varietal: Geisha

Process: Anaerobic Washed

Tasting notes: cranberry, cherry, mandarin, rose, peach blossom, juicy, long, cascara, orange, yellow peach, pear, bergamot, strawberry, silky, complex



Processing Details

- o Picking of only red cherries
- o Cherries are floated for a maximum of 15 minutes to separate impurities and low density cherries
- o Cherries are pulped without water and fermented in anaerobic conditions for a secret amount of time
- o Once fermentation is complete, coffee is laid on raised beds under covers to dry slowly for 25 days until moisture content is reduced to 10.5%
- o Process is labelled anaerobic washed as per producer processing preferences
- o Beans are stored in parchment until milling for export