

RESERVA PACAVITA ORGANIC SHG/EP

HONDURAS GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Western Region,
Honduras

PRODUCER

Silvestre Vasquez & Joel
Lopez

PROCESSING

Fully Washed

HARVEST SCHEDULE

December - March

VARIETY

Lempiras, Caturra,
Catuai, IHCAFE 90

ALTITUDE (MASL)

1400-1700

Coffee Background

Located in the western part of Honduras, Pacavita is surrounded by biological reserves and mountain ranges. The rainy season results in beautiful cherries, and the clear dry season during harvest allows producers to sun dry coffees once they are washed. The high-altitude weather, rich clay soil, and warm sun ensure that the integrity and quality of the beans is preserved from start to finish.

Two primary producers contributed to this lot, Silvestre Vasquez and Joel Lopez. Silvestre is always pushing for a better quality and has expanded his farm into higher altitudes of a mountain called Pico Congolon which is surrounded by the Reserva Biologica de Opalaca and Reserva Biologica Volcan Pacavita. Joel Lopez is a fourth-generation coffee producer. He runs the farm Los Lesquines, where his family began growing coffee in 1865. The farm produces mainly Bourbon, Caturra and Catuai varieties, with a total of 67 hectares in production.

Genuine  origin

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