



Becamo



FACTS

Region:

El Paraiso

Coordinates:

13°49'38.8"N 86°35'00.7"W

Altitude Range:

800-1,300 MASL

Varietals:

Catuai, Catuai amarillo, Lempira, Pacamara

Harvest Months:

January- April

Wet Mill Process:

Washed, Semi-washed and Prolonged fermentation

Drying Method:

Patios, African Elevated bed, and Solar Dryers

Score:

SCA 81 - 84

Availability:

4 containers per year

Santa Elena Estate is located in the coffee region of El Paraiso in the south of Honduras, bordering Nicaragua. The fertility of the soil, rain patterns, and altitude range made this department a suitable land to grow coffee.

The name of the farm comes in honor of the first owner's wife. In 2010 the owner of the farm Mario Segura bought the farm and started to produce coffee in his 360 hectares that goes from 900masl to 1,300masl. Nowadays this farm generates jobs for more than eight hundred people.

With the Amount of coffee that the farm was producing, don Mario had to build a new wet mill with a larger capacity in order to reduce the using of water and people. And have the options to process without fermentation or with fermentation and soaking. .

As part of the work that the specialty division has with the farm, there is a quality control technician which supervise the farm, starting from the good Agronomical practices to the harvest and process. Our technician selects the plots and the varieties that go to the separate process and follows the whole procedure until is dry.

