



Hacienda Montecristo has been in the family since 1916 four generations from now. Coffee is the main product, it also produces tilapia, cattle, and dairy products.

## Production Facts

### Altitude Range

950-1250 MASL

### Harvest

November – March

### Region

Copan

### Wet Mill Process

Washed, Semi- washed

### Drying Method

African beds, and Mechanical Dryers

### Varieties

Ihcafe 90 (15%), Catuai (25%), Caturra(25%)  
Parainema (30%) Pacamara(5%)

### Exporter & Milling

BECAMO

(Beneficio de Cafe Montecristo )

### Annual Production

5,000 bags of 69kg

### Farm Size

Has a total extension of 1,080mz, 400 are cultivated with coffee, the rest is pastures and forest.

### Social Responsibility

Having a School on the Farm allows to give a strong education program for 125 kids. Which opens new opportunities for families and community members around the farm.

It is located in the Mayan Mountains of the municipality of Veracruz in the department of Copán, 15 kilometers from the provincial capital, Santa Rosa, in western Honduras at an altitude of 950 to 1250 meters above sea level with a mild sub-tropical climate. All these coffee is grown under a combination of native forest trees and selected species.

This coffee has national and international recognition for its unique qualities, it is certified by Rainforest Alliance, 4C, UTZ and Starbucks C.A.F.E. Practices.



## Fact

The diversity of flora and fauna make the farm a natural wonder, many bird species have been seeing in the area. Which draw the attention of a group of biologists who started a documentation of the fauna, find out that Hacienda Montecristo is home for more than 110 bird species including the Double-toothed kite and the Esmerald Toucanet among others.

