



Becamo



San Andres is a small municipality that belongs to the Honduran state of Lempira with a population of 15,000 people; all focused on coffee production and making it the community's first source of income.

Its located on the "Pico Congolon" at about 1,650 m.a.s.l. (14°11'6"N 88°30'0"W) surrounded by 2 biological reserves (Reserva Biologica de Opalaca and Reserva Biologica Volvan Pacavita).

San Andress coffee continues to be processed under traditional farming methods and is 100% Sun Dried, helping to acquire its homogeneity of color appearance and develop its unique, delightful, sweet, and chocolaty. flavor.



## Fact

You can find a huge monolith rock on the way to the departmental capital of San Andres, which proves the volcanic origins of the rocks in this municipality and the rest of the department.

## Product Facts

**Altitude Range:**

1400- 1650 MASL

**Harvest:**

Mid January - March

**Region:**

San Andres, Lempira

**Wet Mill Process:**

Washed

**Drying Method:**

Solar Dryers and Patios

**Varieties:**

Ihcafe 90, Catuai, Caturra ,Lempira among others

**Exporter & Milling:**

BECAMO

(Beneficio de Cafe Montecristo S.A)

**Sourced:**

Directly from individual producers of the program.

**Cup Score Range:**

83.0 - 84.0

**Availability:**

2,200 bags/69kg