

## **Product Facts**

Altitude Range: 1,100-1,800 MASL

Harvest:

December to March

Region:

San Juan, Intibuca

Wet Mill Process:

Washed

Sundry:

Solar Dryers and Patios

Varieties:

Catuai, Caturra, and Bourbon

Exporter & Milling:

**BECAMO** 

(Beneficio de Cafe Montecristo S.A)

Sourced:

Directly from individual producers of the program.

Cup Score Range:

82.0 - 83.0

Availability:

2,750 bags/69kg





The town of San Juan is situated in the mountainous department of Intibucá, located in the western region of Honduras.

The territory is divided by the continental mountain range, traversing the department from north to south. Intibucá means "high plateau", situated at 1,990 m.a.s.l. It boasts one of the coldest towns in the country.

The primary source of income for community members comes from the numerous coffee farms that can be found throughout the region. The Opalaca Biological Reserve looms in the background with numerous creeks flowing through the valley.

This coffee has an aromatic fragrance, delicate acidity, soft round body, rich chocolaty flavor and a sweet and toning aftertaste,



## **Fact**

Due to the attraction of the Opalaca Biological Reserve in the area, a group of community members trying to promote eco-tourism established the first rural tourism cooperative, offering various packages for tourists to see what they call "the Real Honduras".