

Product Facts

Altitude Range: 1,100-1,920 MASL

Harvest:

December to March

Region:

San Marcos, Ocotepeque

Wet Mill Process:

Washed

Drying Method:

Solar Dryers and Patios

Varieties:

Catuai, Caturra, Lempira, IH90 and Bourbon

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:

2,750 bags/69kg



Becamo



San Marcos is located in Ocotepeque which sits on the border with Guatemala and El Salvador. It lies between the Güisayote Biological Reserve and Celaque National Park.

Güisayote Biological Reserve is covered by a thick cloud forest, the highest peak of the mountain reach 2,310 m.a.s.l. Celaque National park has Honduras' tallest peak, called Pico Celaque, which reaches approximately 2,870 m.a.s.l

All this created a micro weather which has an impact on the cup profile, with a sweet, soft and delicate acidity, round and well- balanced body with a sustained aftertaste that altogether turns into a highly pleasant beverage.



Fact

Its main economic activities are agricultural, including coffee, corn, cabbage, sugar cane, and onions. Due to its favorable location just a few kilometers away from the border with El Salvador as well as the border with Guatemala.