

TODAY'S VARIETAL:

ORGANIC - FAIR TRADE

HONDURAS

LA PAZ, COMSA

ROAST: MEDIUM

BODY: MEDIUM & SMOOTH

TASTING NOTES: A CREAMY COFFEE WITH LIGHT
CARAMEL, CHOCOLATE TASTE WITH A CLEAN
LEMON FINISH

LOCATION: LA PAZ, MARCALA

ALTITUDE: 3,900 - 4,700 FEET (1,200 - 1,700 METERS)

VARIETAL: BOURBON, TYPICA, CATURRA, CATUAI

PROCESS: FULLY WASHED

DRYING: SUN & MECHANICALLY DRIED ON PATIOS

HARVEST: DECEMBER-APRIL

62 HONDURAN COFFEE FARMERS JOINED TOGETHER IN 2000 TO TRANSFORM THEIR FARMS FROM CONVENTIONAL TO ORGANIC PRODUCTION AND FORMED COMSA (CAFE ORGANICO MARCALA, SA). IN 2006, COSMA BECAME CERTIFIED FAIR-TRADE AS WELL. THIS ALLOWS THEM TO FUND MANY SOCIAL PROJECTS INCLUDING BETTER FUNDING THIER SCHOOLS.