



HONDURAS

Stock: Out of stock | **Categories:** [Honduras](#) |

ADDITIONAL INFORMATION

Bag Size	69 Kg Bags
Grade	SHG EP Fancy El Jaguar – Grainpro
Farm/Cooperative	COHORSIL (Cooperativa Cafetalera Siguatepeque Limitada)
Location	RPM New Jersey
Contract	P116154/1
Altitude	1,300 – 1,700 M
Processing	Fully Washed and Sun Dried
Varietals	Bourbon, Catuai, Caturra, Pacas
Harvest	November – March
Cupping Notes	Bright Acidity, Creamy Body, Almond, Dark Chocolate, Grapefruit
Record Id	336035.0
Region	Comayagua

Founded in 1980, COHORSIL (Cooperativa Cafetalera Siguatepeque Limitada) initially supplied agricultural goods, expanding to offer credit systems and technical support. Starting in 2000, they became coffee exporters and now aid smallholder farmers with loans, training, and services, to promote stable and resilient livelihoods. The producer partners at COHORSIL carefully handpick coffee cherries that are then processed at their central wet mills. Cherries are floated to remove impurities and after pulping, coffee ferments for 18 hours. Then, the coffee is laid out to dry uniformly, for consistency. In most cases, further drying occurs on rotating Guardiola dryers. After, the coffee beans are pushed through density grading channels to separate beans by density to

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ensure quality.

SHG (Strictly High Grown), accounts for beans that are cultivated at altitudes of 1,300 M and above. This results in a slower maturation process that enhances flavor complexity.

EP (European Preparation), represents beans that are screen size 15+ and meticulously sorted and cleaned to ensure coffee is free from defects and impurities.