

HONDURAS

Cerro Azul.

REGION: Comayagua

ALTITUDE: 1,300 to 1,600 M above sea level

PRODUCER: COHORSIL

VARIETAL: Caturra, Catuai, Typica, Pacas

CERTIFICATIONS: GrainPro

WE'VE GOT
YOUR BATCH

Cerro Azul is produced on various smallholder farms in the COHORSIL cooperative, which is located in the lush valley that borders the town of Siguatepeque, in the Montecillos mountain range, in the central Honduran highland department of Comayagua. The cooperative provides loans, sustainability training, technical support and agricultural services to its members.

Cerro Azul is a mix of the 4 varieties commonly found across Honduras: Caturra, Catuai, Typica and Pacas. The beans are dried in drying tunnels, where the temperature can be controlled to stay between 40 to 50 degrees C. The producers bring their harvest down from the plantations to one of Cohorsil's central wet mills, where they can have their cherries processed. The wet mills are equipped with large drying patios and drying tunnels to be able to process all local associates' coffee.

CUPPING NOTES: Brown sugar, nougat, dried fruit, sweet finish.



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