

HONDURAS

SHG EP.

GRADE: SHG EP

REGION: Ocotepeque

DRY MILL LOCATION: Beneficio Santa Rosa

ALTITUDE: 1,200 M above sea level

PROCESSING: Washed

VARIETAL: Lempira

HARVEST MONTHS: January to May

From Honduras' westernmost coffee-growing region, Beneficio Santa Rosa is an exporter and dry mill, located in Santa Rosa de Copan, that produces certified coffees, conventional qualities (SHG, HG) and specialty grade microlots. With RFA and FTO certifications, Santa Rosa is home to one of the most advanced state-of-the-art dry mills in all of Central America, as a result of its commitment to the environment and the community. Beneficio Santa Rosa has a fully staffed cupping lab that is capable of cupping thousands of coffee samples from producer groups and associations, cooperatives, and small to large independent producers in the region.

CUPPING NOTES: Dark Chocolate, Molasses and Citrus, with a Medium Acidity and a Medium to Heavy Body.



NOT JUST COFFEE, YOUR COFFEE.



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