

HONDURAS

SAN VICENTE



WE'VE GOT
YOUR BATCH

GRADE: SHG EP

REGION: Santa Barbara

BENEFICIO: San Vicente

ALTITUDE: 1,000 – 1,550+ M

PROCESSING: Fully Washed, Machine-Dried

VARIETAL: Bourbon, Catimor, Lemira, Pacas

HARVEST MONTHS: January to May

A dreamer, Cantalicio Paz wanted to have a booming family coffee farm. In 2001, Fidel Paz' father's dream became a reality when San Vicente began exporting coffee. Over the past nearly 20 years, San Vicente has invested time, money and resources becoming quality control experts. That, combined with the volcanic soil near Lake Yojoa and the ideal climate, have caused San Vicente to be well-known for quality and consistency. In addition to exporting, they also help over 1,500 small farmers in all aspects of coffee production, developing relationships in achieving success through trust, dedication and hard work.

CUPPING NOTES: Medium Acidity and Body, Milk Chocolate, Almond, Dried Fruit, Clean Finish.



NOT JUST COFFEE, YOUR COFFEE.



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