



DATASHEET: Café Cabana (Honduras Comsa SHG)

ORIGIN INFORMATION

Variety: Pacas

Region: El Dorado, Santa Barbara, Honduras

Harvest: March – June

Altitude: 1400 – 1600 meters

Soil: Clay minerals

Process: Fully washed and dried in the sun on patios and elevated tables.

BACKGROUND DETAILS

Honduran-San Vicente Pedro Sagastume

Honduras San Vicente Pedro Sagastume is sourced from a family-owned farm located in the community of El Dorado in municipality of Santa Barbara within the department of Santa Barbara, Honduras. Pedro Sagastume owns and manages a 25 acre farm called Los Quetzales, named after the quetzal birds that visit the farm. Pedro bought the land thirty years ago and decided to plant coffee. Now Pedro's adult children are continuing their father's legacy with a focus on quality. Two years ago the family started producing specialty coffee using their own micro-mill to process harvested cherries, which allows for meticulous care in de-pulping, fermenting, and drying the coffee. Their plans for the future include planting avocado trees as a way to diversify their income. Pedro started specialty coffee 'Pedro' and his family collaborate with an exporting company called Beneficio San Vicente to gain access to technical support for best agricultural practices. The partnership has helped to improve quality, increase earnings from coffee sales, and strengthen the family's livelihood.