

HONDURAS LA FLOR

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| Region: | Coban, Lempira, Comayagua |
| Altitude: | 1,600 MASL |
| Process: | Washed |
| Grade: | SHG |
| Variety: | Catuai, Caturra, Pacas, Parainema |
| Harvest: | Dec-March |
| Export: | Jan-July |
| Cert. avail: | NKG Verified, Bloom, RFA, FT, Organic, EUDR |
| Profile: | Smooth and balanced, caramel sweetness and subtle fruit notes. SCA 83 |



Coffee bio

Our Honduras La Flor SHG EP comes from regions with long traditions of treating the coffee with great care. Farmers diligently work to enhance the bean's natural attributes. La Flor translates to "flower", the name reflects this coffee's delightful aroma, which enriches the taste and gives it a special character.

This coffee carries two quality classifications: SHG (Strictly High Grown) specifies that the coffee was grown at an altitude around 1350meters. Coffee grown at a higher altitude and lower temperature produces a slower maturing fruit and a denser bean; which creates a more desirable specialty cup; this classification is higher than HG EP.

This is an excellent pick for any espresso blend. Its brown sugar sweetness, smooth texture, roundedness and soft acidity make it a very flexible blend component, from light to dark roast. Easy to work with and very forgiving extraction window.