



Vournas Coffee Trading, Inc.

805-379-5252 www.vournascoffee.com

Honduras Las Canoas Microlot



Our Honduras Las Canoas Microlot is produced by Finca Las Canoas in the Montecillos region, just south of the Siguatepeque municipality. At an elevation of roughly 3,900 feet, Finca Las Canoas maintains lots of mainly Catuai and Caturra varieties along with a bit of Lempira. The Las Canoas Microlot is handpicked and washed on an eco-mill. Drying is managed in two stages, utilizing full-sun patios to first reduce initial moisture before the beans are later transitioned to raised beds in a solar dryer for a slow and even finish. In the cup it has a pleasant lemony aroma and a pronounced acidity. Overall it has great character with notes of milk chocolate, tangerine overtones and sweet, lemony-citrus accents. The Montecillos region, located south of the municipality of Siguatepeque partially spans across both the Comayagua and La Paz Departments. It is part of the

Siguatepeque plateau, and is one of six major, Honduran coffee-growing regions as defined by The Honduran Institute of Coffee, IHCAFE. Montecillos is known for its coffee with fruity, peach and citrus profiles, with a pleasing aftertaste and smooth body. The region is mainly comprised of Bourbon, Catuí, Caturra and Pacas varieties. In 1970 the Honduran government created the Honduran Coffee Institute to develop and strengthen the country's many coffee regions, in a manner similar to that of neighboring Colombia. In the year 2000 the institute was formally transformed into IHCAFE, creating an independent, non-profit organization to promote and bolster improved growing and processing techniques. As a result, over the last 15 - 20 years Honduras has greatly improved its production and growing practices in response to an expanding Central American market. In 2011 Honduras became Central America's top coffee producer, surpassing heavyweight Guatemala and inching closer to that of Colombia. While once known as a producer of lower grade Centrals, recent upgrades to infrastructure, combined with expanded support for sustainable growing practices has successfully established Honduras as a regional leader in specialty coffee production.

Cupping Notes: Lemony aroma with notes of milk chocolate, tangerine overtones and sweet lemony-citrus accents. Pronounced acidity and good character.



Producer:	Finca Las Canoas
Department:	Comayagua
Municipality:	Siguatepeque
Region:	Montecillos
Variety:	Catuai, Caturra, Lempira
Processing:	Washed & Sun Dried
Altitude:	3,937 ft (1200m)
Coffee Grading:	Microlot
Harvest:	Dec - Apr

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