



Vournas Coffee Trading, Inc.

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Honduras Kingdom Growers



Our Honduras Kingdom Growers coffee is grown on the picturesque slopes of the Montecillos Mountain Range by a cooperative of small, Honduran coffee growers dedicated to the production of high-quality, sustainable coffee as a whole community. Each year the Honduras Kingdom Growers cooperative works with approximately 200 small farm holders, providing them with access to an expanding eco-friendly knowledge base with a variety of training and farm management resources, including proper techniques for processing and milling. Honduras Kingdom Growers farmers work together with the goal of increasing yields while collectively raising income for everyone's benefit. Producers here have realized the need for high grade, specialty coffee and we have really loved the extra care that the Honduras Kingdom Growers have taken to

ensure its quality. The farms generally range in size from 1 - 12 acres and are spread between elevations of 4,000 to 5,200 feet. The lots are handpicked and centrally processed to ensure ideal cup quality. Since 2005 the members of the Honduras Kingdom Growers coop have been working to aid in the development of sustainable farming practices and to empower coffee-growing farmers, families and communities to adopt their own solutions. Founded in Siguatepeque and known to locals as "Cultivadores del Reino," its mission seeks to provide technical guidance and assistance in order to increase productivity, improve cup quality, and promote interdependence. The Honduras Kingdom Growers coop also assists farmers with market access and advocates for farm-to-cup transparency to help deepen connections between farmers and consumers. The Montecillos region is comprised of the smaller locales of La Paz, Comayagua, Santa Barbara and Intibuca; it 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.

Cupping Notes: Sweet meyer lemon, blood orange, creamy body, well balanced, molasses finish.



Producer:	Cultivadores de Reino (Kingdom Growers)
Region:	Montecillos
Variety:	Bourbon, Catuí, Caturra, Pacas & Typica
Processing:	Washed
Altitude:	4,000 - 5,200 ft (1200 - 1600m)
Coffee Grading:	SHG
Harvest:	December - April