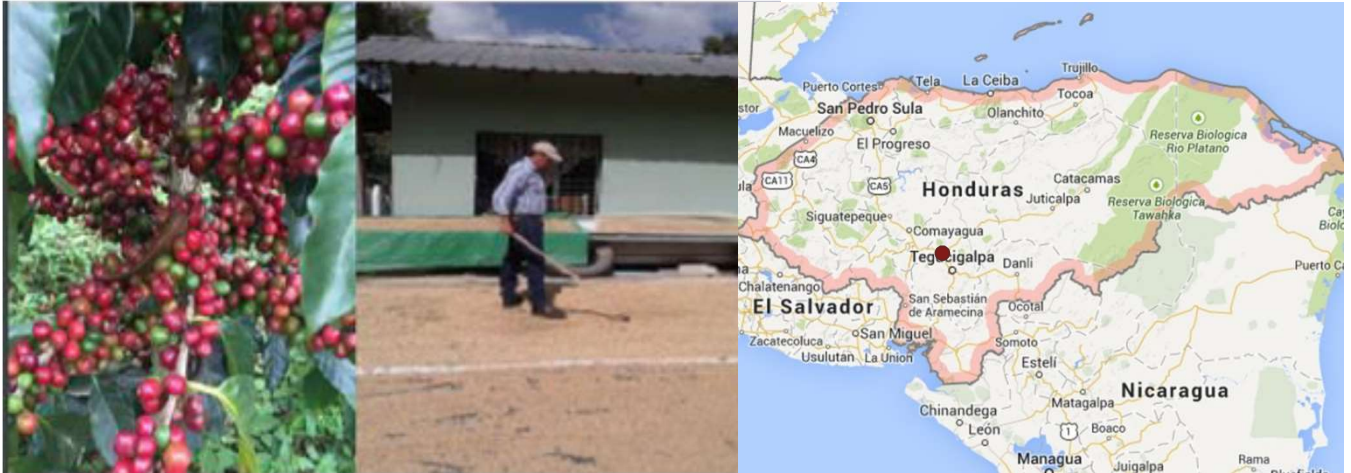


Honduras SHG El Jilguero Honey



The cooperative El Jilguero counts with 110 partners, of which 50 of them are women and 60 are men. Contributing to the preservation of the environment, promoting responsible and proactive behavior, both in business and in dealing with all its members and with respect to communities, society and the natural environment. 1160 hectares are certified organic coffee for an average of 10.54 hectares per partner. The farms are located in the region of Montecillos in the municipalities of Santa María, San José, San Pedro de Tutule, Santa Ana, Marcala, Chinacla, Opatoro, and Santa Elena.

The coffee plantations have been cultivated with the purpose of improving the quality of the product and contributing to the preservation of the environment. The coffee is carefully processed by each producer within their farm and they implement new techniques of slow drying in tunnels and drying patios, as well as the continuous training to improve the Honey processes since it is friendly to the environment because it does not require water for its processing.

ORIGIN

Country	Honduras
Location	Marcala
Growing altitude	1200-1800 m.a.s.l.
Topography	
Soil type	
Website	
Particularities	Development of family gardens

COFFEE

Variety	Catuai, noventa, lempira, bourbon, icatu
Harvest method	Handpicking
Harvest period	January-April
Screen size	15/16
Milling process	Honey
Drying	Sun-dried
Bag size	69 kg
Availability	2
Certification	Organic

CUP PROFILE AND TASTING NOTES

Aroma	Honey, orange
Flavor	very sweet, honey-like, hints of blood orange and stone fruit
Body	Creamy
Acidity	Juicy
SCA score	84.5

