

# ICT COFFEE



## HONDURAS

**Stock:** Out of stock | **Categories:** [Honduras](#) |

## ADDITIONAL INFORMATION

<b>Bag Size</b>	69 Kg Bags
<b>Grade</b>	SHG EP San Vicente
<b>Farm/Cooperative</b>	Various
<b>Location</b>	RPM New Jersey
<b>Contract</b>	P115933/1
<b>Altitude</b>	1,450 - 1,700
<b>Processing</b>	Washed and Sun Dried
<b>Varietals</b>	Bourbon, Catimor, Lemira, Pacas
<b>Harvest</b>	February - July

# ICT COFFEE

<b>Cupping Notes</b>	Medium Acidity, Smooth Body, Chocolate, Toffee, Sweet Lingering Finish
<b>Record Id</b>	335949.0
<b>Region</b>	Santa Barbara

A dreamer, Cantalicio Paz wanted to have a booming family coffee farm. In 2001, Fidel Paz' father's dream became a reality when San Vicente began exporting coffee. Over the past nearly 20 years, San Vicente has invested time, money and resources becoming quality control experts. That, combined with the volcanic soil near Lake Yojoa and the ideal climate, have caused San Vicente to be well-known for quality and consistency. In addition to exporting, they also help over 1,500 small farmers in all aspects of coffee production, developing relationships in achieving success through trust, dedication and hard work.

SHG (Strictly High Grown), accounts for beans that are cultivated at altitudes of 1,300 M and above. This results in a slower maturation process that enhances flavor complexity.

EP (European Preparation), represents beans that are screen size 15+ and meticulously sorted and cleaned to ensure coffee is free from defects and impurities.