



## HONDURAS

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

### ADDITIONAL INFORMATION

|                         |   |
|-------------------------|---|
| <b>Bag Size</b>         | 69 Kg Bags  |
| <b>Grade</b>            | SHG EP Cerro Azul - Grainpro                                    |
| <b>Farm/Cooperative</b> | COHORSIL (Cooperativa Cafetalera Siguatepeque Limitada)         |
| <b>Location</b>         | RPM New Jersey  |
| <b>Contract</b>         | P116153/1   |
| <b>Altitude</b>         | 1,300 - 1,700 M   |
| <b>Processing</b>       | Fully Washed  |
| <b>Varietals</b>        | Pacas, Catuai, Caturra  |
| <b>Harvest</b>          | November - April  |
| <b>Cupping Notes</b>    | Medium Acidity and Body, Citrus, Dark chocolate, Roasted Almond |
| <b>Record Id</b>        | 336034.0  |
| <b>Region</b>           | Comayagua   |

Founded in 1980, COHORSIL (Cooperativa Cafetalera Siguatepeque Limitada) initially supplied agricultural goods, expanding to offer credit systems and technical support. Starting in 2000, they became coffee exporters and now aid smallholder farmers with loans, training, and services, to promote stable and resilient livelihoods. The producer partners at COHORSIL carefully handpick coffee cherries that are then processed at their central wet mills. Cherries are floated to remove impurities and after pulping, coffee ferments for 18 hours. Then, the coffee is laid out to dry uniformly, for consistency. In most cases, further drying occurs on rotating Guardiola dryers. After, the coffee beans are pushed through density grading channels to separate beans by density to

# ICT COFFEE

ensure quality.

The Cerro Azul brand is a standout COHORSIL coffee that is named after Cerro Azul Meambar National Park, famed for its cloud forests, just 50 kilometers from COHORSIL's base in Siguatepeque. 290 smallholder farmers contribute to the cultivation of Cerro Azul coffee. Cerro Azul coffee is known for its well-balanced acidity, hints of citrus, and clean chocolatey finish.

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.