

# ICT COFFEE



## HONDURAS

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

## ADDITIONAL INFORMATION

<b>Bag Size</b>	69 Kg Bags
<b>Grade</b>	FTO SHG EP Fancy [FLO and FT USA] Cafescor - Grainpro
<b>Farm/Cooperative</b>	CAFESCOR (Cafes Especiales Corquin, S.A. de C.V)
<b>Location</b>	EBL San Leandro
<b>Contract</b>	P115058/1
<b>Altitude</b>	1,200 - 1,800 M
<b>Processing</b>	Fully Washed and Sun Dried
<b>Varietals</b>	Caturra, Catuai and Pacas
<b>Harvest</b>	November - April

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<b>Cupping Notes</b>	Medium Acidity and Body, Brown Sugar, Malt, Grape, Sweet
<b>Record Id</b>	336054.0
<b>Region</b>	Corquin (department of Copan)

CAFESCOR (Cafes Especiales Corquin, S.A. de C.V) is a notable coffee cooperative based in the Corquín region of Honduras, a country known for its rich coffee culture. This cooperative is distinguished by its dedication to producing high-quality, specialty coffee while emphasizing sustainable and eco-friendly farming practices. There are 131 producer partners, including 37 women and 94 men working across 400 hectares. Operating in the western part of Honduras, Cafescor has become synonymous with exceptional coffee characterized by a well-balanced cup, bright acidity, and a range of flavors including fruity, nutty, and chocolatey notes.

Beyond coffee production, Cafescor is deeply committed to community development and sustainability. The cooperative offers training in sustainable agriculture to its members, ensuring environmentally responsible coffee production and preserving the local ecosystem. Additionally, Cafescor engages in various community initiatives, focusing on education and social development. This blend of quality, sustainability, and community support has elevated Cafescor's status in the global coffee market and has contributed significantly to the esteemed reputation of Honduran coffee.

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.