

# ICT COFFEE



## HONDURAS

**Stock:** 9 in stock | **Categories:** [Honduras](#) |

## ADDITIONAL INFORMATION

<b>Bag Size</b>	69 Kg Bags
<b>Grade</b>	Org SHG EP Natural COMSA - Grainpro
<b>Location</b>	RPM New Jersey
<b>Contract</b>	P117582/1
<b>Record Id</b>	341380.0
<b>Farm/Cooperative</b>	Café Organico Marcala, S.A. (COMSA)
<b>Altitude</b>	1,300 - 1,700 M
<b>Processing</b>	Natural
<b>Varietals</b>	Parainema and Ihcafe

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<b>Harvest</b>	November – March
<b>Cupping Notes</b>	Dark Chocolate, Hibiscus, Strawberry, Creamy Body, Bright Acidity
<b>Region</b>	La Paz, Honduras

In the high mountains of La Paz, Honduras, where the mist touches the coffee farms (they use the term plantation) and the fertile soils hold secrets of biodiversity, a special coffee is born: the natural coffee from COMSA. It all starts in farms located between 1,300 and 1,700 meters above sea level, where varieties like Parainema and Ihcafe 90 thrive thanks to unique microclimates and rich soils. Here, producers cultivate under principles of sustainable agriculture, water protection, preserving soil fertility, and keeping alive the biodiversity surrounding each coffee tree.

From November to March, the expert hands of trained pickers traverse the coffee plantations. They only choose the cherries that are a deep red color, ensuring that each fruit is at the exact point of ripeness. It is a patient job: each cherry is picked one by one, reaching a natural sweetness of 18 to 25 degrees brix, a sugary treasure that will define the final quality. The cherries, carefully transported in clean containers, arrive at the processing centers or are processed with care and intention on the farm. There, the coffee undergoes a gentle bath: flotation. Dry, unripe, or damaged fruits are separated, and only the densest and healthiest beans continue their journey. The natural process is passed down to each generation: the cherry is dried whole, allowing sugars and mucilage to further break down. The drying takes place in the sun, on elevated African style beds or cement patios covered with nylon. Day after day, the beans are stirred with rakes to ensure controlled and uniform fermentation and drying. Between 15 and 25 days of drying, until the perfect moisture — between 10% and 12% — is reached, sealing unique flavors: fruity notes, sweetness, and a vibrant profile. In the dry processing, the parchment is removed and each grain is sorted. Specialized machines with high-resolution optical sensors detect color, shape, and any other visible defects, separating only the best beans for the specialty coffee market.