



attesa
coffee

HONDURAS



About the Farm

Las Moras Farm is situated in the community of Agua Fría, within the municipality of Guajiquiro, La Paz, in the esteemed Montecillos region. It is positioned at an altitude of 1,864 meters. Owned and managed by Hever Hernán Suazo, a dedicated smallholder farmer, with a deep commitment to sustainable coffee production. With a predominantly shaded environment, Las Moras Farm actively mitigates the effects of climate change, fostering an ideal microclimate that enhances both coffee quality and environmental resilience.

LAS MORAS

History



Las Moras Farm has a rich legacy rooted in a deep passion for coffee cultivation. Owned by Hever Hernán Suazo, the farm was inherited from his father, who devoted his life to growing coffee in an environmentally responsible manner. As the youngest of three siblings, Hever developed a profound appreciation for coffee from an early age, inspired by his father's dedication. In 2015, he graduated from the 5-star coffee cupping course offered by the Honduran Coffee Institute (IHCAFE), motivated by his father's inability to assess the quality of his own coffee despite producing exceptional beans.

Today, Las Moras Farm continues to thrive under an agroforestry system, integrating fruit and timber trees with coffee cultivation to enhance soil health, protect biodiversity, and promote sustainability. Additionally, the farm is committed to the conservation of local wildlife, preserving the natural habitat for various species.

The Process

The process at Las Moras Farm is carried out with meticulous attention to quality. Only fully ripe cherries are handpicked at their peak ripeness, ensuring that only the best beans are selected for processing. Once harvested, the coffee undergoes a carefully managed drying process to preserve its distinct characteristics. The beans are spread in thick layers on patios exposed to sunlight, allowing for natural drying that enhances flavor development.





To ensure uniform drying and optimal quality, the coffee is placed on Saran mats or blankets, where it is constantly turned by hand. This method guarantees that each bean receives even exposure to sunlight, resulting in a consistent and high-quality final product.

Coffee Details

LOT ID	ATT250151
PLANT	Arabica
ALTITUDE	1864 m.a.s.l.
VARIETAL	Ihcafe 90
PROCESS	Honey
SCREEN	15+
HARVEST YEAR	2025
TASTE PROFILE	Blackcurrant, stewed plum, earl grey tea, velvety mouthfeel, caramel finish
SCA SCORE	86.00

