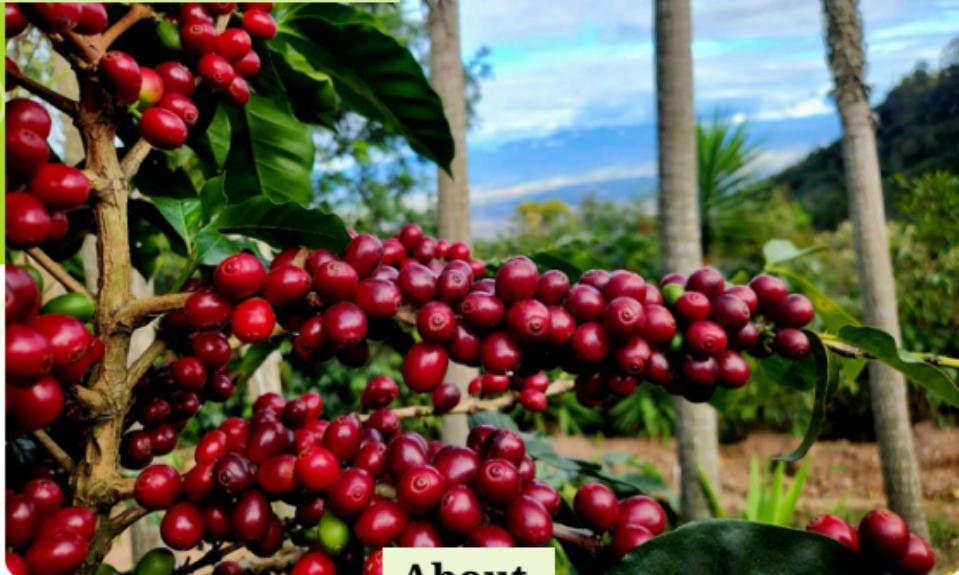


HONDURAS



About

LAS CALAVERAS

Las Calaveras is a family-owned farm located in the Montecillos region, within the Matazano community. Now operated by the second generation of the Castillo family, the farm spans approximately 12 hectares in a mountainous landscape known for its rich volcanic soil and optimal altitudes for specialty coffee cultivation. It benefits from a stable microclimate that supports slow cherry maturation, contributing to greater complexity in the cup. The farm's vision continues to center around innovation, sustainability, and producing coffees that showcase the distinct character of the Montecillos terroir.



Their coffees consistently score above 85 points, reflecting a strong commitment to detail, traceability, and long-term excellence.

In addition to coffee, Las Calaveras produces plantains, which are used by the family and sold within the local community. The farm's vision continues to center around innovation, sustainability, and producing coffees that showcase the distinct character of the Montecillos terroir.

The Process

The coffee process begins with the careful harvesting of fully ripe coffee cherries, picked entirely by hand to ensure only the best fruit is selected. Once harvested, the cherries go through a rigorous selection phase, where unripe or damaged cherries are removed to maintain consistent quality. Following selection, the ripe cherries undergo a 24-hour oxidation stage.

This controlled exposure to oxygen helps initiate chemical changes in the fruit that contribute to the coffee's final flavor profile.

After oxidation, the cherries are transferred to drying patios, where they are evenly spread on raised saranes to dry under natural sunlight. This drying phase lasts between 15 to 18 days, depending on the region's climate and humidity. During this period, the cherries are frequently stirred to ensure even drying and to prevent the growth of mold or undesirable microorganisms.

Once the coffee reaches the ideal moisture level, it is collected and moved to the finished product warehouse. There, it is stored in optimal conditions until it undergoes the final hulling process, after which it is ready for export or roasting.



Coffee Details

LOT ID	ATT250153
PLANT	Arabica
ALTITUDE	1550-1650 m
VARIETAL	Pacas
PROCESS	Natural
SCREEN	15+
HARVEST YEAR	2025
TASTE PROFILE	Red apple, mule wine, warm spices, winey mouthfeel, dark chocolate finish
SCA SCORE	85.00