

80 STONE COFFEE ROASTERS
COOPERATIVA COSAGUAL
HONDURAS

Comfort coffee, round and creamy.
Chocolate, caramel and brown sugar
combined with a pleasant delicate acidity.



COUNTRY
HONDURAS

REGION
LEMPIRA DEPARTMENT

ZONE
GUALCINSE

VARIETES
CATUAI, IHACAFE-90

ALTITUDE
1400-1600 MASL

HARVEST
NOVEMBER-MARCH

PRODUCER
COOPERATIVA COSAGUAL

PROCESS
WASHED

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This lot comes from about 60 smallholders from the Lempira department in Honduras.

Cosagual is a cooperative dedicated to the production and marketing of coffee environmentally responsible, under systems of agroforestry to reduce erosion soils and the impact of climate change. Their range of coffee are washed SHG and HG and 2% of the production are microlots with natural process. We have also obtained a natural nanolot from the Finca Cusuba, one of their associates. Cosagual mission is to promote development process in families dedicated to agricultural production with gender equality and in harmony with the environment, providing services with responsibility, efficiency and commitment to their cooperative members. They are also certified by Fair Trade and Organic.

The coffee harvest takes place between November and March. Only the mature cherries are picked to ensure the best possible cup quality. The harvest is carried out and transported on the same day to the cooperative wet mill.

The centralization of the wet mill reduces the impact on the environment, through a more efficient use of water and better management of coffee by-products (pulp and honey waters)