

80 STONE COFFEE ROASTERS  
**FINCA CUSUBA**  
HONDURAS

Oscar from Finca Cusuba just started experimenting with naturally processed beans. Expect a winey cup with strong tropical fruit notes and a cocoa finish.



COUNTRY  
HONDURAS

REGION  
LEMPIIRA DEPARTMENT

ZONE  
GUALCINSE

VARIETES  
IHACAFE-90

ALTITUDE  
1560 MASL

HARVEST  
NOVEMBER-MARCH

PRODUCER  
OSCAR CARVALLO,  
COOPERATIVA COSAGUAL

PROCESS  
NATURAL

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Oscar Carvalho from Finca Cusuba is one of the producers of Cosagual, which is a cooperative of agricultural services based in Honduras. In 2019 he was asked by to process a small part of his production in the natural way, and this is the results of this experiment. We are really proud to be the only roaster in UK that managed to get our hands on this very precious microlot. He produced only 90 kgs of this coffee and we own half of the whole lot. Cosagual is dedicated to the production and marketing of coffee with seals social and environmentally responsible, cultivated in the South West of Honduras, 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. The Organization has administrative and technical staff trained to make coffee. In addition, COSAGUAL is a company that generates employment for the rural area where it has influence, thus allowing for the economic development of other families in the community. They are also a company that promotes the diversification of family incomes, through the establishment of productive projects such as the honey and banana, which generates other revenue producers in addition to coffee.