



80 STONE COFFEE ROASTERS

## OFF-TREND

ESPRESSO

70% COSAGUAL HONDURAS

30% APROCASSI PERU

A roast that unashamedly sticks to what classic darker espresso was all about – but this time it actually tastes good. A hefty, syrupy textured body, with notes of bitter dark chocolate, black treacle, and digestive biscuits.

A darker version of our Heavy Bag Espresso.



### COUNTRIES

Honduras  
Peru



### ZONES

Gualcinse  
San Ignacio



### ALTITUDE

1400-1950 masl



### FARMS

Cooperativa Cosagual,  
Aprocassi



### REGIONS

Lempira Department  
Cajamarca



### CULTIVAR

Catuai, IHACafe-90,  
Catimor



### HARVEST

All year round



### PROCESS

Washed

## LEARN MORE

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).

Aprocassi's history goes back to 1997 when San Ignacio families were in conflict with a Canadian mining multinational whose activity would have a massive impact on the ecosystem. This opposition was backed by the Catholic church and farmers alike, who envisioned a more sustainable future for themselves. With this in mind, reverend Humberto Tapia Días created an association to provide an alternative for the area's economy based on organic agriculture. Aprocassi was born in March 2000 and became a cooperative later in 2010. The cooperative develops social and environmental projects.