



EL JARDÍN

Flavour notes

CHERRY / CHOCOLATE / JUICY



An ideal wake up cup, El Jardín is the latest espresso from Honduras! Produced by Mario Samuel Mejia, this single farm coffee is from the La Paz department, or more broadly known as 'Montecillos', as the Sierra Montecillos mountain range runs throughout. A fully washed coffee, the cherries are mechanically demucilaged, fermented for an estimated 30 hours and then sun dried for 12-15 days, depending on weather conditions. Developing a profile typically associated with washed coffees of the region, this filter is filled with notes of dark chocolate and dried fruit sweetness. Our exporter for El Jardín, CONEXH, is a driving force in this region. Leading the way for operations is engineer Carlos Mejia, who grew up surrounded by coffee. One of 40 members of the company, they're known as 'Los Compaz' (which roughly translates to buddies). A five-generation family business, they're dedicated to producing exceptional specialty coffees, especially in Montecillos Sierra.

Country **HONDURAS**

Region **LA PAZ**

Producer **MARIO SAMUEL MEJIA**

Harvest **FEBRUARY** / *Varieties* **CATUAÍ, PACAS**

Process **WASHED** / *Altitude* **1600 MASL** / *Landed* **JUNE**