



EL URRACO



Coffee: El Urraco
Country: Honduras
Region: Santa Bárbara
Producers: Javier Fernandez
Roast Level: Light
Varieties: Catuai
Process: Washed
Altitude: 1500 MASL
Landed: July

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TASTING NOTES

RASPBERRY / NOUGAT / SILKY

El Urraco from Santa Bárbara is back to brighten your cup with its red currant acidity, both sweet and tart. Our second year buying from Javier Fernandez' farm, we return to his classic washed process: coffee cherries are depulped, undergo a straightforward dry fermentation of 18 hours, and then washed and dried with care.

Javier and his brothers supported their family's coffee business from a young age, despite the challenge of transporting supplies over rough, long trails. At 18, his father gifted him a small plot where he enthusiastically began planting coffee. Over time, Javier expanded his farm as his father passed down more land. Along with his brother Nahun, Javier Fernandez has worked with exporter San Vicente to supply top roasters worldwide since 2007.

Delivering notes of fresh raspberry, nougat, and elderflower, we can't wait for you to enjoy this year's El Urraco lot.