## Honduras Santa Elena Estate





## **Geographic Information**

Origin:	El Paraiso, Honduras
Finca/Estate:	Santa Elena Estate
Plant Varietal(s):	Catuai Amarillo ( <i>microlot</i> )
Altitude:	1,300 m.a.s.l.
Rainfall:	1,300-1,800mm PA
Harvest Period:	January-April
Processing:	Washed with prolonged fermentation, patio dried.
Storage:	Roast-Den aged and stored in solid oak sheds



## **Tasting Notes**

Not surprisingly, this coffee has a chocolate taste, a rich Belgian chocolate that immediately hints at the quality of the cup. There is a winey note and caramel sweetness that lingers on the palate. Fruits and florals lurk in the mouth, plum and ginger popping up occasionally mixed with hints of black cherry and maple cream. The aftertaste is decidedly mellow. This is a smooth delightful coffee, ideal for mornings.

The Santa Elena Estate sits south of El Paraiso close to the Nicaraguan border at an altitude of 1,300m. The soil is fertile and ideal for coffee growing. The farm is named after the first owners wife and was retained by Mario Segura when he purchased the 360 hectare farm in 2010. A fairly sized estate (approx 1,000 acres), it generates employment for around 800 people and greatly assists the local community.

Mario took assistance from German experts to improve the quality of his coffee and works with Beneficio de Cafe Montecristo, who provide Quality Control technicians to assist the farm in good agronomical practices.

This microlot is selected by don Mario to represent the ultimate speciality coffee his farm has to offer. A small number of the finest cherries from exclusively Catuai Amarillo (Yellow Catuai) plants are set aside and make up in this rare batch of Honduran delight.

Being so close to the Nicaraguan border, the traits of this coffee are a mix of Honduras and Nicaraguan. Of course there is plenty of rich chocolate taste, that is typical of both countries, but the Santa Elena Estate have captured something quite magnificent in this microlot and we are delighted to be able to offer this to our customers.

