



LIST + BEISLER

HONDURAS

WASHED  
SIGUATEPEQUE  
LOS GERANIOS

Premium  
Coffee  
Culture  
since 1901



## Honduras

### Region

Siguatepeque, Comayagua

### Producer

Cohorsil Cooperative

### Altitude

1,100 - 1,300 masl.

### Variety

Catuai, Caturra, Bourbon, Pacas,  
HCAFE 90 and Lempira

### Harvest Period

Nov - Mar

### Classification

SHG EP

### Processing

Washed

## HONDURAS WASHED ARABICA SIGUATEPEQUE SHG EP LOS GERANIOS

Located in the very middle of Central America, Honduras is a country that shows off its natural beauty. Mountainous landscapes covered with endless forests and jungles with abundant wildlife are characteristic of this beautiful country. Some people even refer to Honduras as the „green lung“ of Central America.

This coffee is cultivated in the heights of the exuberant mountains within the Comayagua and Montecillos mountain ranges. It grows in the forest in the shadow of various native plants.

The cooperative COHORSIL is located in Siguatepeque in the department Comayagua. The region lies in the Central Mountains of Honduras at about 1,100 meters above sea level. With its mild climate, it offers excellent conditions for growing coffee. COHORSIL has more than 40 years of experience in coffee production and follows socially and environmentally responsible practices to take care of the region's natural resources. The farmers implement best agricultural practices and special techniques to continuously increase their productivity and improve the quality of their coffees. During the harvest, the coffee cherries are hand-picked with great care before being processed in the local wet mill.

Pleasant Citric Acidity • **Slight Floral Tea Notes**  
**Hazelnut** • Dark Chocolate • **Winey** • Complex