



Our first opportunity to work with Cooperativa Regional Mixta de Agricultores Orgánicos de Sierra Limitada (Co-op RAOS) came in 2015, and we're excited to present the coffees from this grower group of 250 producers.

The co-op comprises smallholders who grow Catuai, Caturra, Typica, Bourbon, Pacas, as well as IHCAFE 90. This lot selects from a majority of the heirloom varieties: Catuai, Caturra, Typica, and Bourbon.

While coffees from Honduras have tended to be a little unstable, these growers have had good results thanks to their optimizing the potential in the area. Climate, altitude, and the varieties being grown are all in everyone's favor, but processing is where the quality has historically been lacking RAOS has a central processing station for wet- and dry-milling, which helps improve the consistency in the processing.

We're excited to see how this partnership develops.

— Piero Cristiani

ID# 8739

Origin Honduras

Region San Miguel, Marcala,

La Paz

Farm Various Small Holders

Catuai, Caturra,

Variety Typica, Bourbon,

Pacas, IHCAFE 90

Altitude 1200 - 1700masl

Proc. Method Washed

The Cup

" Toffee, walnut, cocoa and fruit."



Gallery Cooperativa RAOS - FLO ID 905 (GrainPro)





