

Finca Honduritas - Jose Arnulfo Montiel - Pacamara - Washed (GrainPro)



José Arnulfo Montiel started Finca La Hondurita in the early 1990's under the concept of generating income for his neighbors and family by producing and selling specialty coffee. Today, José is doing just that. At Hondurita, they employ a selective harvest of only fully ripe cherries, allowing them to ferment in-cherry for a period of 9-20 hours. Once fermented, the coffee is de-pulped, washed, and dried on raised beds and patios. José's main focus now is to experiment with processing techniques in hopes of creating unique products and attracting more attention from the specialty market.

For more information on El Salvadorian coffees, visit our [El Salvador](#) origin page.

ID# 9149

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| Origin | El Salvador |
| Region | Alotepec-Metapán |
| Farm | La Hondurita |
| Variety | Pacamara |
| Altitude | 1650 masl |
| Proc. Method | Washed |

Gallery

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