

# Rojer Dominguez - Finca San Francisco - Catuai - Washed (GrainPro)



Las Flores is operated by producer Rojer Antonio Dominguez Marquez, along with 10 seasonal employees and two permanent employees. The farm was purchased in 1993 by Rojer's father, Alfonso Dominquez Calix. Rojer aims to produce high-quality coffee while also making efforts to protect and sustain the natural resources and wildlife that exists on the estate.

Las Flores is a 3.5-manzana plot, with all of the area dedicated to growing coffee. Finca Las Flores produces approximately 150 quintales per year. Among the coffee plants, orange trees, avocado trees, and guachipilin trees are grown to provide shade.

After picking his coffee, Don Rojer ferments it for 18 hours before washing it, and it is dried for an average of 15 days.

For more information about coffee production in Honduras, visit our [Honduras Origin Page](#).

ID# 10677

Origin	Honduras
Region	Montesillos, Marcala
Farm	Finca Las Flores
Variety	Catuai
Altitude	1512 masl
Proc. Method	Washed

## The Cup

"Mild, sweet and citric with a nutty aftertaste."

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