



# Marcala - Washed



The Regional Select program was created to highlight the unique profiles we have found that are inherent to various microclimates in many of the countries from which we source green coffee. Local variables like wind patterns, soil quality, sunlight, elevation, and other environmental influencers have much to do with the common characteristics that separate, say, a Northern Colombian from a Southern Colombian coffee, just as they inform the differences between a Colombian and a Kenyan.

For our Regional Select offerings, we source based on cup quality and character, seeking a balance of "taste of place" with availability and price. These lots are built as blends from coffees that cup out between 84–87 on our 100-point cupping scale, and come with regional and often microregional traceability, but are not farm- or producer-specific.

We have found that the profile from higher-elevation farms in Marcala, where good conditions, varieties, and practices all intersect, have produced higher-acidity coffees with good structure and sweetness.

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

ID# 17291

Origin	Honduras
Region	Marcala, La Paz
Farm	Various smallholder farmers
Variety	Catuai, Bourbon, Caturra, Lempira, IHCAFE 90
Altitude	1200–1500 masl
Proc. Method	Washed

## The Cup

"Balanced, sweet and smooth with toffee and citrus fruit flavors."



## Gallery

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