

# HONDURAS

## APROCASOL, SHG+, 8 DEFECTS

This coffee comes from APROCASOL, a cooperative in Intibucá, Honduras, dedicated to producing high-quality coffee while supporting its members and local communities. APROCASOL works to strengthen coffee quality, implement good agricultural and processing practices, and develop the technical skills of small producers. The cooperative also promotes traceability, sustainability, and responsible trade in national and international markets.

Intibucá is a region ideal for coffee cultivation thanks to its high altitudes, cool temperatures, and rich mountainous soils. These conditions produce beans with fine acidity and a smooth body. Coffee is grown under shade using selected varieties and processed as washed, honey, or natural, followed by hulling, sorting, and careful packaging for export.

### CUP PROFILE

caramel | mandarin | orange | red apple | roasted hazelnut

Acidity	6	██████████
Body	6	██████████
Flavour	6	██████████

### CUP PROFILE ESPRESSO

kumquat | roasted almond | caramel

Acidity	6	██████████
Body	6	██████████
Flavour	6	██████████



## REGIONALS

### QUALITY

**Country** Honduras  
**Region** Intibucá  
**Cooperative** APROCASOL  
**Ref. No.** P11750  
**Coffee Type** Arabica  
**Quality** SHG+ EP, 8 defects  
**Crop** 2025/26  
**Harvest Time** November - March  
**Harvest Method** Picking  
**Altitude** 1300 m  
**Certification** FairTrade & Organic (FTO)  
**Processing** Washed  
**Soil Type** Andosol  
**Packaging Type** 69,00 KG/Bag Grain Pro

### GREEN GRADING

**Moisture** 11,80%  
**Odor** clean  
**Color** green  
**Defects** 0-8 Defects  
**Screen Size** 16+

### CUPPING SCORE

83,00 (TSP Q-Arabica Grader)