

BLACK *Diesel* COFFEE

GREEN COFFEE REPORT

BDCS CUPPING: 86.25

FLAVOR NOTES: Candied-Apple, Caramel-Tender, Syrupy Body

ORIGIN: Honduras

REGION: Mercedes, Ocotepeque

PRODUCER: Edwyn Galile Soriano

FARM: La Bendicion

VARIETY: Parainema

PROCESS: Natural

ELEVATION: 1460 masl

FARM NOTES: Since Edwyn can remember, he has been involved in the world of coffee. From the age of six, he was responsible for bringing lunch for his father while he worked on his coffee farm. His father always taught him to work during his free time and had a saying for him, "A child's work is little, but the one who wastes it is a fool".

His father combined schooling with hands-on teaching. Starting in fifth grade, after school he helped moving the coffee around to ensure it dried uniformly and he later also had the responsibility to water the coffee nurseries. When he turned eighteen, his father assigned him a hectare of land that he had previously helped plant to take charge of and earn income from.

Edwyn is a third-generation coffee farmer, and he's forming the fourth generation with his four children from his twenty-four-year marriage. Edwyn has faced several challenges to achieve the coffee farm he now owns with his family. He emigrated to the US for three years to earn better income.

During this time, his wife managed the farm, and he comments that she did a phenomenal job in maintaining it well. After three years in the US, his main motivation for returning to Honduras was his love for his family and his desire to enjoy a good cup of coffee from his "La Bendicion" farm. Coffee farming has been hard in recent years because of the high costs of coffee production, the

lack of labor due to migration, and the low conventional prices.

His dream is to have an international buyer who purchases his harvest directly each year, and considers his coffee an essential part of their business. This is why Edwyn mentions that year after year, he has been working to maintain consistency in the quality and type of coffee he offers.

IMAGES:



Source: Honduran Coffee Alliance