



**VENEZIANO**  
COFFEE ROASTERS

micro**lot**

# HON DUR AS

**HONDURAS SAN JACINTO**

**Plum, red fruits, nectarine, velvety.**

[WWW.VENEZIANOCOFFEE.COM.AU](http://WWW.VENEZIANOCOFFEE.COM.AU)

  VENEZIANOCOFFEEROASTERS



# HONDURAS

## HONDURAS SAN JACINTO

 TYPICA, BOURBON & CATUAI

 NATURAL

 86 CUPPING SCORE

**Plum, red fruits, nectarine, velvety.**

Isaura Martínez has dedicated her entire life to coffee production. She learned the trade from her father, and now grows, harvests, and processes each bean with dedication and love.

After coffee rust devastated her farm in 2013, Isaura has worked hard to grow flourishing Typica, Bourbon, and Catuai plants on her farm. Isaura has worked together with Pacayal Coffee to implement best production practices on her farm that are environmentally friendly. Firmly dedicated to high-quality, sustainable production, Isaura says that “quality starts with the person that produces each cherry with passion, and that passion should be a principle that guides their work to produce excellent results.”

In 2016, Isaura started to produce natural coffees with great success, as this new processing technique yielded elevated flavour notes and better quality. It's also a more sustainable production process, as it doesn't require water and uses 50% less electricity than the traditional washed method.

For our suggested recipe, head to - [venezianocoffee.com.au](http://venezianocoffee.com.au)

## IN THE CUP



**SWEETNESS**



**ACIDITY**



**BODY**



**AFTERTASTE**