

2011 年カップオブエクセレンス受賞

ホンジュラス シャミーエステート

フローラルな香り、フルーツのような甘い風味とほどよい酸味とコク、
とてもいい後味、世界最高級のコーヒーです。

シャミーエステートはホンジュラス西部サンタバーバラ県エル・シェルテ地区の標高1500mの高原にあります。この地区は火山灰の土壌と国立公園の自然の湖からの良質な水、そして適切な降水量に恵まれたコーヒー栽培には最適な環境にあります。また、月桂樹やスギ、マホガニなど自然林が保護され、野生生物の生態系が守られています。

農園は1957年より続いていて農園主ネルソンさんの指導により、コーヒー豆の収穫は赤く熟したコーヒー豆だけを熟練したスタッフが収穫、精製して最高級の品質のコーヒーを生産しています。

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Lot#: 21 Nelson Ramírez Sosa - Shemy



How his farm starts: He's originally from Ocotepeque, son of coffee producers, with a farm dating back to 1957 as a family farm in his hometown. This was his reason he established his own farm of good quality coffee cultivation as well as other crops in the community of El Cielito. On his farm the main product is the cultivation of quality coffee but also produces vegetables, apples, red blackberry and Japanese plum.

Environmental features: Area with volcanic soil conditions, there also is a natural lake where several rivers and creeks of the surrounding mountains converge, mainly from of the National Park Cerro Azul Meambar (PANACAM). With abundant rainfall due to the microclimate which is generated by the mirror of water from the lake. It is an ecological reserve area or protected area where wildlife is preserved, with an abundant flora; predominating wood species like laurel, cedar, mahogany and zapotillo, but also a variety of smaller species and undergrowth.

Harvest practices: -Weed control, -Planting of timber trees, -Selective collection; for this practice recruitment of specialized personnel in harvesting only the red grain is used, -Milling: mechanical depulping in the humid mill # 3 and dried at screens.

What is the secret of his success as a producer of coffee? My secret is the preparation of the coffee by qualified staff that operates on the farm.

How does it feel to be winner of the Cup of Excellence? He feels very good, with a huge challenge ahead as that his aim is to improve his last position in the competition.

His experience in Cup of Excellence? It is his first time participating in the Cup of Excellence competitions.

Property Characteristics:	Coffee Characteristics:
Farm: Shemy	Variety: Catuai
Farmer: Nelson Ramírez Sosa	Processing System: Wet mill
Rank: 21	Lot Size: 46 boxes
City: El Cielito	Pounds: 3,036.00 (1,377.11 kgs)
Region: Santa Bárbara	International Jury Score: 85.26
Country: Honduras	Cupping Number #: 822
Farm Size: 10.50 Hectares	Winning Bidder: honuKATOCOFFEE Inc.
Coffee growing area: 10.50 Hectares	Top Jury Descriptions: AROMA/FLAVOR: jasmine, lime, floral, melon, pineapple, mandarin, apricot, blackcurrant, blueberry, red apple, herbal, dill, sweet tobacco ACIDITY: delicate, malic OTHER: refreshing, clean, smooth aftertaste, balanced, creamy, big body
Altitude: 1500 masl	
Certification: None	