

2011 年カップオブエクセレンス受賞

## ホンジュラス ロス・ロチェスエステート

フローラルでフルーティーな香りと風味、程よい酸味とコク、  
ホンジュラスコーヒーの最高傑作を是非、お試し下さい。

この珈琲豆は世界最高級の品質認定カップオブエクセレンスを受賞したコーヒー豆です。  
私どもが世界のコーヒー会社と競合の末、世界オークションで落札し直輸入した価値ある  
珈琲豆です。

ロス・ロチェスエステートは、ホンジュラス西部サンタバーバラ県のラスフローレスの標  
高 1,550m の高原にあります。

コーヒーの栽培品種は、パーカス種とカツーラ種です。

この農園は、3 世代続く名門の農園です。シェードツリーには、グァバを使い、今ある森を  
大切に保護しています。またコーヒーパルプは有機肥料として使用しています。

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**Lot#: 26 Carlos Misael Tróchez - Los Tróchez**



Describe the history of your Farm:

Your traditions? He has had his farm since the year 2000, inherited the land from his parents.

Family generations? Have traditionally been coffee farmers for 3 generations.

Which technologies are used? Three clean runs a year, selective managing of the tissue of trees or of the lost tree parts.

Describe the production process of your coffee from the ground to the cup..... How do you fertilize? When and how do you do it? Fertilizes with Nutricafe formula 18-3-18, applying it in the month of July at 3 ounces per plant.

How do you do pest controls? Rarely performs pest and disease control due to the low incidence of them.

What kind of shade do you use? Inga is used which is the best shade. There are also several other species of mountain trees.

When and how do you harvest the coffee? Start in January to May, just cutting the ripe red coffee and the cut is monitored.

How do you transport the fruit to the wet mill and how long does it take? The cutters move the fruit to the mill that is within the estate and it takes them 5 minutes.

Do you have a motor pulper and what conditions is it in? Has a 3 jet pulper powered by a gasoline engine and it is in good condition.

What type of water is used to clean the coffee? Is it clean? Is it recycled? We use clean water, it is not recycled.

How long do you leave the coffee fermenting? It takes for the fermentation of coffee 14 hours on hot days and 18 hours on cold days.

How do you dry the coffee? The coffee is sold wet, pre-dried on patios when there is no rainy weather.

How do you carry grain to the exporter or to the mill and how long does it take? It is transported in a pick-up car after it's pre-dried; it takes one and a half hour to the San Vicente Mill.

What are you doing to preserve the environment and ecology of your farm? The existing forest is taken care of, being careful of not contaminating the water sources. The coffee pulp is decomposed and applied into the farm and the residual waters are deposited in oxidation lagoons to be consumed within the farm.

**Property Characteristics:**

**Farm:** Don Medardo  
**Farmer:** Medardo Sagastume  
**Rank:** 31  
**City:** El Sauce  
**Region:** Santa Bárbara  
**Country:** Honduras  
**Farm Size:** 6.30 Hectares  
**Coffee growing area:** 6.30 Hectares  
**Altitude:** 1550 masl  
**Certification:** None

**Coffee Characteristics:**

**Variety:** Catuai  
**Processing System:** Wet mill  
**Lot Size:** 44 boxes  
**Pounds:** 2,904.00 (1,317.23 kgs)  
**International Jury Score:** 84.18  
**Cupping Number #:** 788  
  
**Winning Bidder:** honuKATOCOFFEE Inc.  
**Top Jury Descriptions:** AROMA/FLAVOR: vanilla, dulce de leche, distinct marzipan/cherry notes, buttery, pine, rum/raisin, stewed fruits, dried fruits, green apple, blackberries, caramel, vanilla, passion fruit ACIDITY: malic, tartaric, grape skin OTHER: thick rich creamy body