

WWW.CAFEHONDURAS.COM



Bo. El Centro, Copán Ruinas. Tel. (+504)2651-4202
marketing@cafehonduras.com

SAN JERÓNIMO, COPÁN - HONDURAS



From our tradition to yours...

Telling the story of the farm "Santa Isabel" is to try to enshrine in the thread of time, the facts of the family formed by Jose Raul Welchez Vasquez and Doña Marina Isabel Villamil Luna.

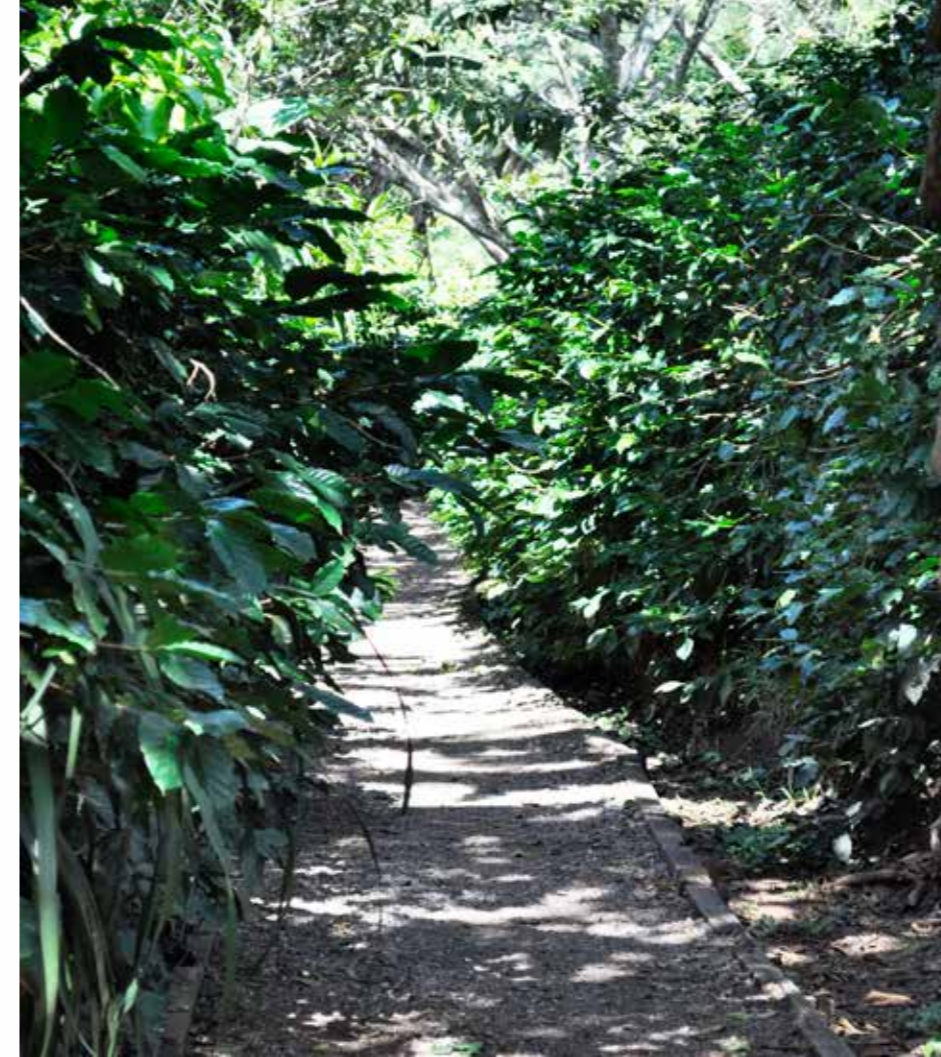
Don Raul and Doña Marina married in November 1948. He had returned to Copan Ruinas, graduated as a primary school teacher; she was in charge of the only restaurant in the unknown Copan Ruinas. With hard work and determination they managed to diversify their tasks. Don Raul was by then a teacher, farmer, head of the anthropology museum and a man of his time. Meanwhile Doña Marina became a wife, mother, counselor and manager.

The year they first heard about the farm was 1955, while they were traveling to one of the emerging cities in Honduras, San Pedro Sula, they passed through the "Valle de Maria" and received the news" that a land, famous for the fertility of its lands and beautiful scenery, was for sale.



Together they decided to buy the land, with a shared hope and a visionary spirit they began to cultivate coffee. They faced financial constraints, but time gives way to the farm, which from day one is baptized with the name "Santa Isabel".

In 1978, Don Raul made the first expansion of area cultivated with coffee. He incorporated techniques that aimed at conserving soil, water and native woody vegetation. This new way of working began a culture within the farm, and of course, the growth of an environmentally friendly coffee. A second qualitative leap forward happened in 1996. Coffee cultivation was extended to 105 acres. With the help of his two sons, Don Raul managed to increase production and to begin processing for the first time.



The farm's soil is fertilized three times per year during the months of April, July and September with an environmentally friendly formula elaborated according to a comprehensive soil analysis. Coffee pulp is incorporated in this formula and used as a fertilizer.

Santa Isabel also implements techniques concerning weed control, pruning and shadow regulation. The harvest usually begins in December, and ends in April. The coffee collectors are instructed in picking ripe cherries. After the coffee cherries are cut, the collectors walk to the wet mill where the coffee is processed using a minimum amount of water, which comes directly from the mountain of a protected water source.



In 2013, Agroindustrial Santa Isabel obtained its first certification, Rainforest Alliance. The farm employs 28 permanent workers and the farm is the home for 18 families. The families living in the Santa Isabel have access to a catholic church and the children have the opportunity to attend a small school. During harvest season Santa Isabel employs between 300-350 coffee pickers.

Innovations

In Finca Santa Isabel we are passionate about discovering new coffee profiles and learning about new preparation techniques. This is why we now offer our customers different coffee preparation methods:

- Washed coffee: the traditional method where the coffee bean is soaked in water after depulping.
- Honey: this is a very environmentally technique since it does not use water. After the coffee is depulped it is taken directly to the solar dryer where it rests for 15-20 days depending on weather conditions.
- Natural: just like with the honey process, this process does not require water. The coffee is not depulped and it is taken directly to the solar dryer with the whole cherry. The coffee rests a minimum of 20 days in the dryer.





Finca Santa Isabel
San Jerónimo, Copán

Located just 30 kilometers away from the world famous Mayan ruins of Copan, Santa Isabel farm has optimal weather conditions and altitude to produce a well balanced cup of coffee.

ADDITIONAL INFORMATION	
Location	San Jerónimo, Copán, West Honduras
Coffee Varieties	Caturra, Catuí, Obata, IHCAFE 90, Java, Parainema, Lempira and other
Aroma	Sweet chocolate, citric, fruit toned
Ages of the trees	12 years, 10 years and 2 years
Average temperature range	16-25 degree Celsius
Altitude	900-1450 meters above sea level
Capacity	4,000 quintals of green coffee
Main shade giving trees	Mountain Tamarindo, Mountain Orange, Mahogany, Ingas
Soil Type	Clay-Sandy soil
Farm distribution	100 hectares planted with shade grown Arabica coffee, 15 hectares of two year old tress destined for lumber 50 hectares of preserved forest
Farm where the coffee is processed	Agroindustrial Santa Isabel
Fauna	Over 85 bird species, 19 species of wild mammals, cows, amphibians such as species of frogs and snakes





It has been more than a half century, but the farm "Santa Isabel" is what Don Raul and Doña Marina visualized the day it was bought "a place where families can earn an honest living; a preferred home for the local fauna where intelligent management of soil, water and forests are part of the daily work; a natural laboratory classroom where young people from around the world can come to learn about agroforestry techniques and coffee". Above all, Santa Isabel is a place where visitors can "feel at home", finding a comfortable cabin and table prepared to savor a cup of coffee.

