Honduras Capucas





Cooperative Information





Country: Honduras

Region: Celaque, Capucas **Altitude:** 1.200 - 1.800 masl

Farm: 70 farmers

Cooperative: COCAFCAL

The Cooperativa Cafetalera Capucas Limitada contributes to a better use of environmental, financial and human resources in order to improve the quality of life of our families and the quality of coffee produced in our region of Copan – actions that together support the development of our nation. COCAFCAL promotes sustainable development of the local economy in the southern region Copan, Honduras. It helps to develop financial, technical, productive and marketing services within the frame of cooperatives. It is a shared effort trying to reduce poverty and increase the quality of life in the rural communities of the western Honduras. In 1999, Omar Rodriguez Interiano, a coffee farmer in Capucas, wanted to share his knowledge about growing and successfully selling coffee with other farmers of Capucas, most of them relatives of the family. The same year the Cooperativa Cafetalera Capucas Limitada, COCAFCAL, was founded. Within the next ten years, more and more small farmers joined, but some left too. Now the cooperative has more than 70 members, who are actively involved in the vision and mission of COCAFCAL. "There is still a big potential for new members," says Omar Rodriguez Romero, General Manager of the cooperative. "But small is not only beautiful, small is our guarantee for good agricultural practices and best quality for our clients," he adds.

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Coffees

A coffee with clean & sweet aromas, chocolate and soft nutty notes, a mild acidity and a full and balanced body.

Chocolate

Nut

Variety: Caturra, Catuai,

Bourbon, Pacas

Processing: washed, sun-dried

