



Café de
HONDURAS
Passion for Arabica


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Passion For Arabica is our SLOGAN!

Our philosophy is based on Passion for Life, Family, and Work and of course COFFEE!

Café de Honduras – Europa s.r.o. is therefore based on Passion; long-term passion to market the world's fifth (5) largest coffee producer and smallest of the top ten (10) in land size.

Honduras has several distinct regions, many varieties and seems like the entire Republic of Honduras is passionate about coffee, making it a personal challenge for small to large producers to „harvest with passion“!

In Europe we are not readily known, but still a large disengage in comparison to the likes of Colombia, Ethiopia and others. In Central Eastern Europe even less known, making our challenge to promote harder but our determination stronger...

In our web site we make reference to the „Real Coffee Republic“; truly Honduras is „A Coffee Republic“ because of statistics, size, because of the quality of our coffees but most of all because of our Passion for Arabica.

We aspire to bring you the best coffees from Honduras, to bring a bit of passion to your life with each cup of coffee.

As direct importers in the Czech Republic, we truly implement the saying, „From Plantation to Cup“!

Enjoy life with Passion and let us bring a bit of passion to your mornings, days and all your coffee drinking occasions.

Sincerely,

Gustavo A. Guillen



Copan Region:

Growing Altitude:
Harvest Season:
Cup Features:

Copán, Ocotepeque, Part of Lempira, Cortés and Santa Barbara.
1,000 - 1,500 m.a.s.l.
November to March
Coffee with chocolate flavor, round body, well balanced, with a sustained aftertaste.



Opalaca Region:

Growing ALTitude:
Harvest Season:
Cup Features:

Santa Barbara, Intibucá and Lempira
1,100 - 1,500 m.a.s.l.
November to February
A coffee with a fine and delicate acidity, well balanced with tropical fruit flavors such as grapes and blackberries, sweet aftertaste and flat body.



Monteciello Region:

Growing Altitude:
Harvest Season:
Cup Features:

La Paz, Comayagua, Santa Barbara and Intibuca.
1,200 - 1,600 m.a.s.l.
December to April
A coffee with sweet and fruity fragrances, its acidity is lively and bright, with an orange and peach flavor, creating a vibrant drink, with a tantalizing aftertaste and a velvety body.



Comayagua Region:

Growing Altitude:
Harvest Season:
Cup Features:

Comayagua, Francisco Morazan
1,000 - 1,500 m.a.s.l.
December to March
A coffee with a sweet citrus fragrance, its acidity is vibrant citrus with sweet flavors and chocolate and a creamy body.



Paraiso Region:

Growing Altitude:
Harvest Season:
Cup Features:

El Paraiso and part of Choluteca and Olancho
1,000 - 1,400 m.a.s.l.
December to March
Coffee with citric flavors, with a sweet fragrance, soft body and a fine acidity, with a very sustained aftertaste.



Agalta region:

Growing Altitude:
Harvest Season:
Cup Features:

Olancho, Yoro
1,000 - 1,400 m.a.s.l.
December to March
Coffee with diverse tropical fruit flavors with caramel and chocolate fragrance and sweet aftertaste, its acidity is pronounced.