

# “Los Cardenales” Coffee & Estate Profile



Click on each coffee sample for larger image and on the icon below for Geolocation

**Trade Name:** Los Cardenales  
**Variety:** Arabica  
**Process:** Washed  
**Grading:** European Special Preparation, Screen: 95% over screen 16.  
 Large and uniform bean size.



**Roast:** Fine, Agtron 45  
**SCA Points:** 85  
**Cup Profile:** Good creamy rich body, with a good aromatic acidity. A cup with a sweet caramel and chocolate taste.

Estate Owners	Cesar Aguilar
Region Specific	Congual, San Juan, Intibuca - Honduras
Estate Specific	Los Cardenales
Altitude	1600 to 1700 mamsl
Grown Varieties	Bourbon, Catuai, Caturra & San Ramon
Process	Shade grown. Washed coffee is fermented for 14 hours & the sun dried. Honey coffee goes directly to the sun drying patios after pulping.
The Estate	<p>“Los Cardenales” Coffee Estate was established in the 80” as a family project. They grow specialty coffee at over 1650 mamsl, under a sustainable concept. Our estate has a humid tropic forest flora that shelters a rich fauna that includes mammals, birds and many kinds of reptiles.</p> <p>Their sustainability concept does not limit to the ecosystem but it extends to the economic and social impact of our activity as well.</p>



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