

Honduras La Unica

Dark Chocolate • Blackstrap • Blackberry • Amaretto

Light

Dark

La Unica's Story

Finca La Unica is owned and operated by Leticia Lopez, a fifth generation coffee producer. Her father, Adelmo, owns and operates Finca Terrerito, a vertically integrated coffee farm, mill, and exporter in Honduras.

La Unica was a land left devastated by previous management from over-farming and deforestation. It is now a refuge for coffee trees, native flora, and wildlife. The farm offers dignified infrastructure for its workers: dormitories for 50 pickers, bathrooms, kitchens with potable water, and electricity.

COFFEE DATA

ORIGIN: HONDURAS	REGION: COPÁN	TOWN: CARTAGUA	MILL: FINCA TERRERITO
PRODUCER: LETICIA LOPEZ	ALTITUDE: 1300 m	VARIETIES: PARAINEMA, CATURRA, OBATA	PROCESSING: FULLY WASHED
FERMENTATION: OVERNIGHT FERMENTATION	DRYING: 4-6 DAYS ON PATIOS, THEN MECHANICAL DRIERS	IMPORTER/EXPORTER: FINCA TERRERITO	TASTING NOTES: DARK CHOCOLATE, BLACKSTRAP, BLACKBERRY, AMARETTO

Pricing Transparency

Our Purchase
5 bags (69 kg each)

Landed Cost
(Plus Shipping)
\$5.67 per pound

Roast Moisture Loss
\$0.92 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$18.00