

Norma Iris Fiallos

FSC	FSC-4035
Farm	Norma Iris Fiallos
Cup Score	86.25
Cup Profile	Pear and apple with notes of black tea, brown sugar and a cacao finish
Altitude	1200
Process	Washed
Varietal	Maragogype
Certificate	Organic

Norma Iris Fiallos owns the farm San Rafael, located in the Los Limos area of Corquin, Copan. Norma is one of the most innovative producers in the area, with a vast array of different varieties, including bourbon, catuai, maragogype and parainema. The farm is nestled within a pine forest, which greatly acidifies the soil, giving the coffee a very unique cup profile. The coffee is completely shade grown and the production area represents a fraction of the total land. The producers will receive about 70% of the FOB price for their micro lots. All the processing for the ML's takes place at the Aruco mill to centralise and have greater control over the process to create consistent procedures but also to reduce the risk on the producer. The mill is also at 800masl which gives a drier more stable climate to dry the coffee compared to up at the farms where the weather can be less predictable. The coffee will be delivered to the mill where they assess the cherry (take Brix) and decide on the process for the coffees depending on space and what the producer has done already. The cherry is cleaned and washed and then floated to remove any immatures. This maragogype lot was then depulped and fermented overnight before then being washed and cleaned to remove the mucilage. The coffee is then taken to the beds where it is dried for between 20 -30 days weather depending where it is turned hourly.