



DRWakefield

EST. 1970

Honduras

# FINCA EL ALTO

A high-altitude farm with a commitment to quality, sustainability, and environmental protection, providing high quality coffee.



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Honduras

## FINCA EL ALTO



<i>Farm</i>	Finca El Alto
<i>Owner</i>	Ludwin Daniel Aguilar
<i>Location</i>	La Labor, Ocotepeque
<i>Altitude</i>	1370 - 1475 masl
<i>Size</i>	35 hectares
<i>Varietals</i>	Pacas, Bourbon, Catuai
<i>Processes</i>	Washed
<i>Harvest</i>	December - March
<i>Certifications</i>	Organic

Finca El Alto, as the name suggests is one of the higher farms in the area. It has grown in size a little since one of our earlier visits in 2017 to 35 hectares, though the continuing rewards of his labour has allowed him to buy a new farm at even higher altitude. Whether this becomes part of El Alto or forms a second farm is yet to be revealed.

Investments have also been made in a new warehouse and drying facility. These were completed earlier in 2023. This helps maintain both quality and pricing for coffee from the farm. There is some pressure within cooperatives to deliver cherry for ease of quality control, but well processed parchment coffee will always get a better price.

As president of Cocafelol, the farm is kept in good shape. Informative signs and outreach education help farm workers and visitors to know what they must do to keep the farm ordered and clean. 15-20 people work year-round on the property, expanding to around 60 for the harvest period.

Subproducts generated from the coffee milling process such as the mucilage and pulp are treated and processed for use as nutrient rich foliar sprays and organic fertilizers. This assures the best environment for growing high-quality coffee as well as protecting local fauna. Informative signs and outreach education help farm workers and visitors to know what they must do to keep the farm ordered and clean. This assures the best environment for growing high-quality coffee as well as protecting local fauna.

