

# SLURP original dark #149



## Honduras Marcala

**Nutty · Dark chocolate · Full bodied**

The most famous coffee growing area in Honduras called Marcala is located in the southwestern part of the country, in Montecillos mountains. The soil and climate are ideal for farming coffee. Due to high altitudes (SHG) and low temperatures, beans grow slowly and therefore become very dense. The Marcala region has earned the first designation of origin of its kind in Central America, "Café Marcala Denomination of Origin". Local coffee farmers are smallholders who cultivate coffee organically without chemical pesticides or fertilizers.

**INKA**  
PAAHTIMO

### **Inka Paahtimo**

Olli Pétas

Country: Honduras  
Region: Marcala  
Farm: COMSA  
Farmer: Several farmers from COMSA cooperative  
Varieties: Caturra, Bourbon, Pacas  
Growing Altitude: Over 1350 m  
Processing: Washed

**SLURP**<sup>®</sup>

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## Honduras Marcala

**ナッツ風味・ダークチョコレート・フルボディ**

ホンジュラス南西部に位置するモンテピロス山脈付近には、国内で最も有名なコーヒー産地があります。その中でもひとときわ名を知られている「マルカラ地域」は、中央アメリカで最初に原産地呼称保護制度で認定された場所。コーヒー適した1,350mの高地で地元のコーヒー農家は化学農薬や肥料を使わずに有機農法で栽培しています。

**INKA**  
PAAHTIMO

### **Inka Paahtimo**

Olli Pétas

生産国: ホンジュラス  
地域: Marcala  
農園: COMSA  
農家: COMSA協同組合に所属する小規模農家  
品種: Caturra, Bourbon, Pacas  
栽培地標高: Over 1350 m  
精製方法: Washed

**SLURP**<sup>®</sup>

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