

HONDURAS HACIENDA MONTECRISTO HON07



Since 1916, Hacienda Montecristo has been a shining star in the world of coffee, earning national and international acclaim for its exceptional beans. Tucked away in the lush Mayan Mountains of Copán, Honduras, at elevations between 1,100 and 1,200 meters, this celebrated estate enjoys a mild subtropical climate—perfect for producing coffee with a balanced body, rich flavour, inviting aroma, and smooth medium acidity.

Covering 279.52 hectares just 15 kilometres from Santa Rosa de Copán, Hacienda Montecristo treats coffee like a treasure. The team combines eco-friendly farming with careful oversight of every step—from milling to drying—ensuring that quality shines through in every cup. With an eye on the future, they are committed to growing sustainably and continuing to raise the bar for excellence in every harvest.

In the cup: aroma of tropical fruits and fresh cacao. Flavours of orange cake, spices and malted chocolate with a salted caramel and marmalade aftertaste. Medium acidity and medium body.

SCORE: 83+

PROCESS: NATURAL

REGION: COPAN

ALTITUDE: 1,200 MASL

VARIETAL: MARAGOGIPE

GRADE: SHG

STRICTLY HIGH GROWN

