

— meet the producers —



# Honduras Las Capucas

Capucas, San Pedro, Copan, Honduras

**SITUATED JUST ABOVE THE TOWN OF CORQUIN** in the department of Copan, Honduras, the community of Las Capucas is home to one of the most progressive coffee cooperatives in the country: COCAFAL. Atlas' relationship with Las Capucas began in March of 2007, when Atlas' own Chris Davidson visited the co-op as a volunteer with Winrock, Intl., on a quality assessment and improvement assignment. Since 2007, Atlas and COCAFAL have partnered in the production of two micro-lot competitions in Las Capucas, and together have seen the quality of the coffee and dedication of the farmers take a quantum leap.

COCAFAL Manager Omar Rodriguez and Peace Corps volunteer Rebecca Stygar have led the charge to improve the quality and brand recognition of Las Capucas coffee, and the improvements have garnered the attention and praise of some of the most discerning buyers of specialty coffee. COCAFAL has also obtained Fair Trade, Organic and Rainforest Alliance certification in the past few years, adding value to the already outstanding quality of the coffee they produce.



*COCAFAL President  
Omar Romero Sr.*



*Las Capucas school  
bus, bringing kids  
from their homes to  
the school.*

*Solar dryer and  
COCAFAL warehouse.*

Las Capucas coffee is characterized by an aroma of honeysuckle and maple, sparkling green apple acidity, very light, crisp mouthfeel and a finish of baker's chocolate. We're looking forward to seeing the flavors of this unique coffee become even richer and more refined as our relationship with the producers of Las Capucas develops in the years to come.



**Producer Group Name:**

Cooperativa Cafetalera  
Capucas Limitada  
(COCAFAL)

**Location (GPS):**

Department of Copan

**Number of Members:** 80

**In Partnership Since:** 2007

**Total Producing Area:**

Approx. 70 hectares

**Altitude:** 1,400 - 1,600 masl

**Production Quantity:**

1,375 x 69 kg. bags

**Genetic Varieties:**

caturra, catuai, pacas,  
bourbon

**Processing Method:**

washed, natural

**Drying Method:**

sun, mechanical

**Harvest Periods:**

January - April

**Certification:**

Fair Trade, Organic,  
Rainforest Alliance