

Coffee Delta Scorpii APO

Origin: Honduras
 Region: Ocotepeque
 District: San Marcos



| | |
|-------------------------------|--------------------------------|
| Collection: Constellations | Crop year: 2022-23 |
| Process: Natural Sleeping Bag | SCA Score: 87.50 |
| Species: Arabica | Format: 30.00 kg Grain Pro |
| Varieties: Lempra | Profile: Fruity |
| Altitude: 1,468 m.a.s.l | Primary flavour note: Alcohols |
| | Status: Sold out |

A coffee from Oscar Misael Cruz León

DELTA SCORPII is the Star that gives its name to all the coffee lots produced by Oscar Misael Cruz León in his farm El Guachilín located in the coffee growing region of Ocotepeque. The lots are differentiated by their different characteristics in terms of flavor, aroma and processes. Each coffee grower receives the name of a star to denominate his lots, thus forming a great coffee universe.

Descriptors Wheel

Subgroup
 Chocolate, Citric, Stone fruits, Herbal, Liqueurs, and Alcohols

Aroma/Flavor
 Bergamot, Dark chocolate, Peach, Grapefruit, and Blacktea



Specs sheet

| | |
|---|----------------------------------|
| Producer's name Oscar Misael Cruz León | Fermentation Anaerobic |
| Farm size (ha) 1.50 ha | Drying technique Sleeping bag |
| Type of soil Clayey | Screen size 16/19 |
| Picking method Manual - Selective | Colour Brownish Red |
| Crop month November to March | Moisture (ISO 6673) 9.30 % |
| Process Modern | Water activity 0.51 |
| Process type Natural Sleeping Bag | |

About the process

- Cherries received
- Sorting by ripeness
- Outdoor drying with the Sleeping Bag technique

Cupping Data

Attributes

| | |
|--------------|-------|
| Smell | 8.00 |
| Taste | 8.75 |
| Acidity | 8.25 |
| Body | 8.25 |
| Balance | 8.25 |
| Overall | 8.25 |
| Cup Cleaning | 10.00 |
| Sweetness | 10.00 |
| Uniformity | 10.00 |
| TOTAL: | 87.50 |



ACIDITY



BODY



| | | | | | |
|-----------------------------|--------------------------|----------------------------|------------------|--------------------|--|
| Agtron 65 - Light Medium | Sample roasting 8 min | Cupping Data 02/11/2023 | Grammage 12 g | Milliliters 200 | Sample grinding Cupping - between 600 and 800 microns |
|-----------------------------|--------------------------|----------------------------|------------------|--------------------|--|

Producer history



Oscar Misael Cruz León is the Producer and owner of the farm El Guachilín. Oscar Misael decided to call the farm El Guachilín because in the area there is a tree known by that name, the farm is located at 1468 meters above sea level and has a total of 1.5 hectares, which are dedicated to the production of Coffee of the Variety Lempra. The farm uses the Natural Washed Honey processes to process its batches and in addition, together with our R & D Department we develop Vanguard Processes.

Weather

Annual temperature in °C



Days with adverse weather



Annual rainfall

481.6 mm