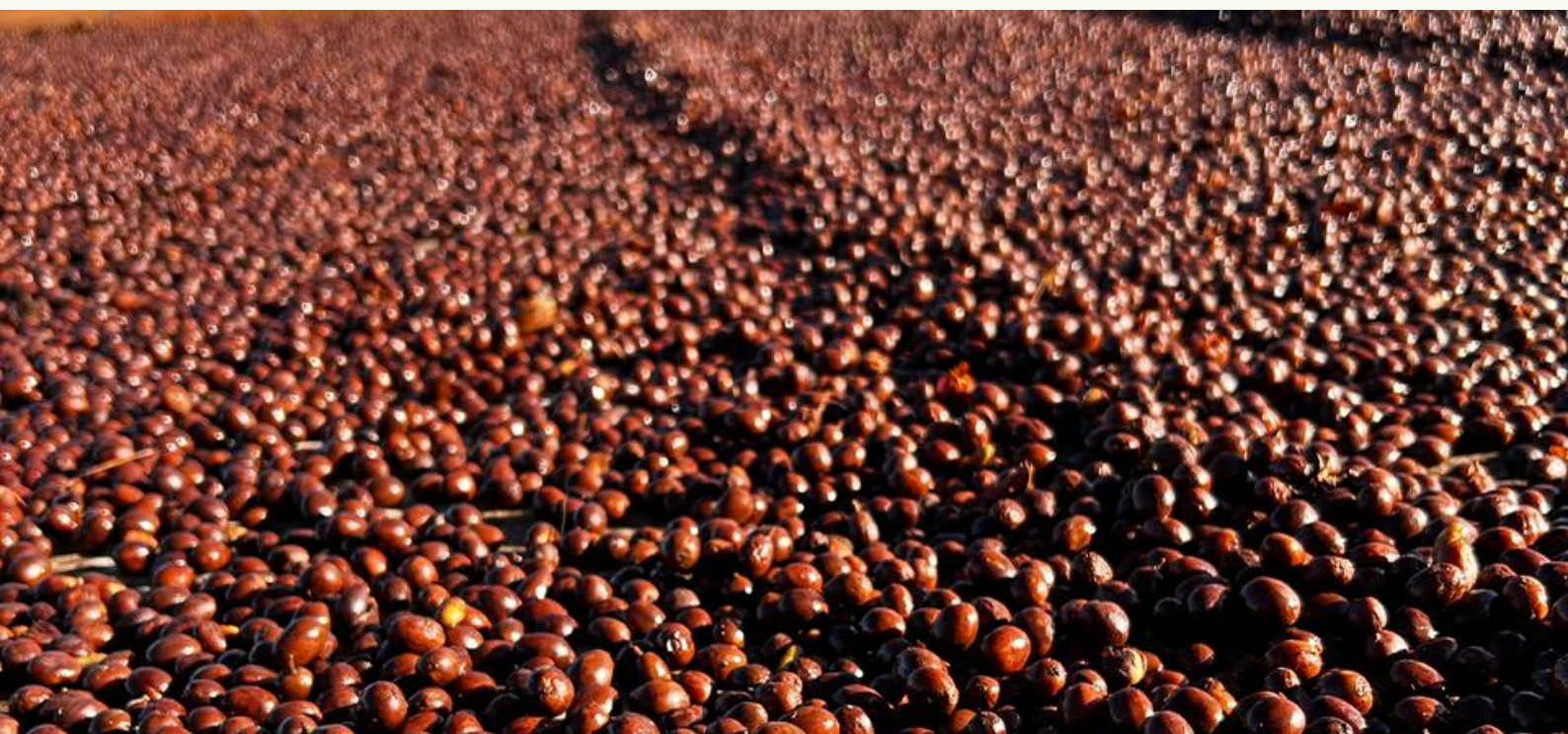




ABOUT THIS COFFEE

Finca Adolfo's takes its name from three generations sharing the same name: grandfather Adolfo, father Adolfo, and Bryan Adolfo. This tradition — giving sons their father's name — is a Central American cultural practice that expresses family pride, belonging, and the continuity of lineage. It is not just a shared name: it is the transmission of values, knowledge, and tradition from father to son, generation after generation. The farm has around 50 years of coffee production history, with one manzana of protected forest preserving a natural spring that Bryan maintains as a nature reserve.

What makes him singular:

- * The synthesis of tradition and innovation: deeply rooted in his grandparents' legacy, yet fully committed to experimenting with processing, varieties, and anaerobic fermentation to create more complex and distinctive profiles.

- * Remarkable varietal diversification: starting from Lempira alone, he now cultivates Red and Yellow Catuai, Red and Yellow Bourbon, Pacamara, Parainema, Gesha, and Lempira.

Species	Arabica
Varities	Catuai
Process	Natural

TO CONTINUE READING, VISIT

