

ANASTACIO BENÍTEZ DÍAZ

FARM EL IZOTE



Anastacio is a producer from the community of Gualdalla, a very humble village located in the municipality of San Sebastian, Lempira, where he lived the first 6 years of his life until his parents decided to move to San Sebastian for him to attend school.

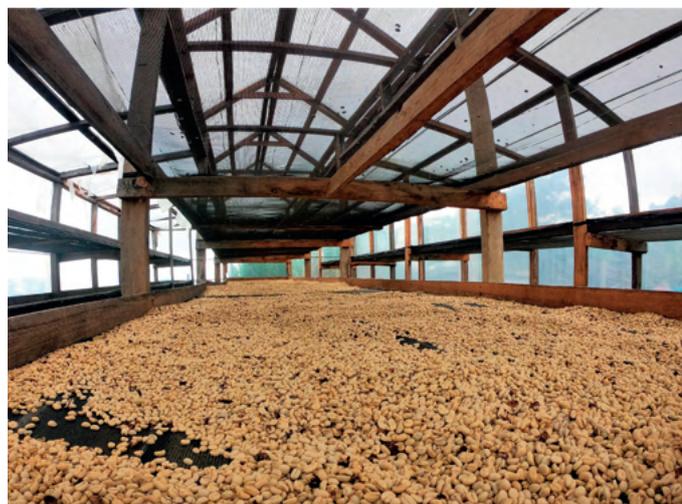
Three years later the family had to move once again, this time to the community of Plan del Limon, Carrizalito, where Anastacio traveled several kilometers to get to the school in the community of Agua Fría, which he attended until fourth grade as he ended up dropping out of school and decided to work next to his father in the cultivation of basic grains.

At the age of 15 years old he planted his first coffee trees on a half-hectare in an area called El Izote and by 1998, he had harvested the first cherries.

He invested the profits earned in fertilizers and to continue expanding the land until he completed the entire hectare. In 2001, he decided to rent a pulping machine, so he could later ferment the coffee in polyethylene bags, washed it in baskets and dried on dirt floors. Since then, he processes his coffee to trade it in dry parchment.

Today, Anastacio, his parents and brothers are engaged in the production and trading of coffee, which now sums up 14.79 hectares of production. They have also improved the processes throughout the years by using a wooden wet mill and building concrete patios and covered raised beds to dry coffee.

In December 2020, with the help of Boncafé, Anastacio acquired an ecological wet mill to process his coffee. This allows him to depulped and to wash the coffee all at once, saving a lot a time and most important, water.



FARM INFO

GENERAL

Farm Name: El Izote
Farm Size: 4.89 HA
Founded in: 1995
Production: 300 Bags of 69kg
Harvesting: Hand-picked
Process: Washed
Depulping: Mechanical
Fermentation: Eco wet mill
Drying: Concrete Patio
Drying time: 5 to 8 days

VARIETIES & MORE

Varieties: Lempira, Ihcafé 90
Red Catuai, Bourbon,
Paca & Catimor
Flowering season: May
Harvest season: Dec-Mar
Plant ages: 9 yrs average
Soil type: Clayey
Cleanings: 3 p/year
Fertilizations: 2 p/year
Trading w/BonCafé since 2012

LOCATION

Country: Honduras
Cardinal direction: West
Coffee Region: Celaque
State: Lempira
Municipality: San Sebastián
Village: El Remolino
Altitude: 1,850 meters
Latitude: N 14°33'89.67"
Longitude: W 88°74'17.62"

The eco wet mill also works for the re-process of the pulp to later convert it into organic fertilizer to be applied to the coffee trees in his farm.

He states that he is very happy with this new improvement and looks forward to keep supporting his family and neighbors with this new technology as they all come to his mill to process their coffees too.



ANASTACIO'S ECO WET MILL ACQUIRED IN 2020.



ANASTACIO, HAND-PICKING COFFEE AT HIS FARM.