



**INLOHER**  
COFFEE EXPORTS HONDURAS



PERFILES

# café OPALACA

Opalaca Coffee Profiles



Somos Inloher, somos sostenibilidad,  
calidad y trazabilidad

We are Inloher, we are sustainability,  
quality and traceability



**INLOHER**  
COFFEE EXPORTS HONDURAS



Our Opalaca region surrounded by its mountains, its green and colorful tropical forests, birds that with their majestic plumage adorn the landscapes with their colors.

Our Opalaca region, endowed with hard-working people, who day by day work their coffee plantations to have their harvest each year, caring with love and care for the most precious fruit, coffee. 100% of our production systems are agroforestry systems, I associate mainly with fruit trees and endemic forests of the region, which constitutes a sustainable ecosystem for the production of quality coffee.

INLOHER, presents to the world the opportunity to know our coffee profiles, their characteristics, their aromas, flavors, their essence through a visual experience through a wheel of flavors and the majesty of a bird that describes each of our profiles.

As a company our commitment is to sustainability, quality and traceability, that is why INLOHER has verified all its Carbon Neutral processes, also having certifications such as Rain Forest Alliance, Organic, Bird Friendly, women's hands, 4C, JAS, INLOHER currently also has an export permit for fair trade coffee.

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# SPECIALTY COFFEE

## Program



## Description

INLOHER starts for the 2022–2023 harvest with a focus on quality, starting with the Specialty Coffee Program, with the aim of implementing good processing practices and new special coffee preparation processes.

## Harvest Objectives 2022 – 2023

- With these initiatives, INLOHER hopes to offer high-quality coffee, with education for the producer, and the work commitment of both INLOHER and each producer.
- Encouraging to improve the care of your coffee and thus be able to offer the world differentiated and unique coffee in three categories: Special, Microlots and Processes.



## From the origin of coffee

The basis of the specialty coffee program is our producers who work with all the good agricultural practices during the year to have optimal maturation.

# MICROLOTS

## Varieties

- Parainema
- Catuai
- Pacas
- IHCAFE 90
- Maragogipe
- Obata

## Profiles

Score SCA: 84 – 87



## Features And Attributes

- Fragrance and aromas of ripe fruits such as raspberry. Flavors of red fruits, caramel, chocolate, tangerine citrus. Prolonged aftertaste.



# GUARA ESCARLATA

OPALACA

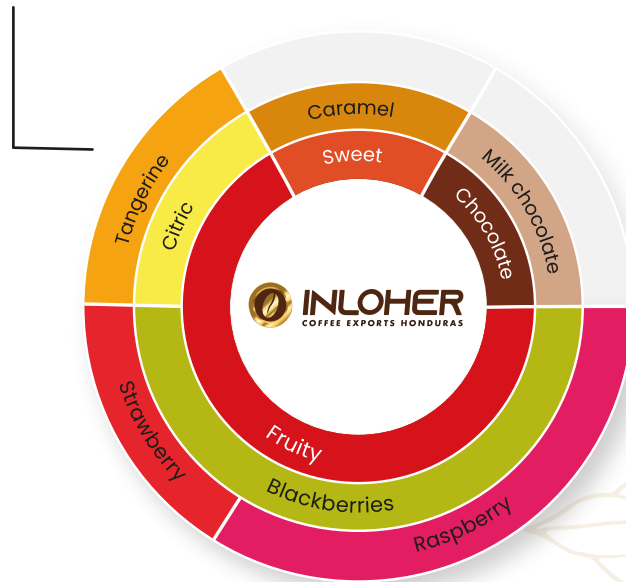


## Micro-lots Specialty Coffee

The Scarlet Macaw as a Honduran representation to the world, exhibits the beauty and biological diversity of our jungle areas, with an imposing plumage and a garment of very striking colors.

## Description of the coffee

Scarlet Opalaca coffee contains a unique characterization with its fragrance and ripe fruit flavors, sweetening and captivating the most demanding palates.



## Characteristics of the cup:

Fragrance and aromas of ripe fruits such as raspberry. Flavors of red fruits, caramel, chocolate, tangerine citrus. Long aftertaste of sweet chocolate.

## COFFEE PROFILE

# EL GRAN TUCÁN OPALACA

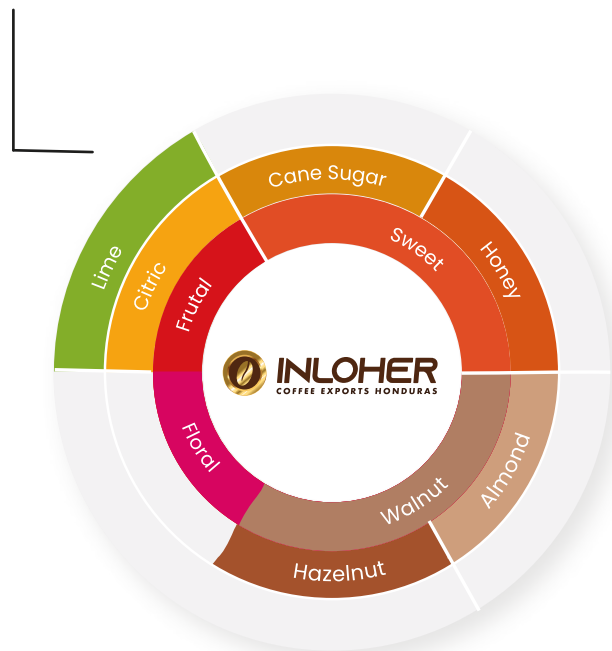


Score SCA: >82.5

As well as the Toucan, which inhabits the tropical mountains of Honduras, which is famous for being an exotic and unique bird due to its diverse and attractive colors; Their diet is based on berries, seeds, and mostly ripe fruit, as they spend most of their lives in trees.

## Description of the coffee

The Gran Tucán Opalaca Coffee is characterized by its aromas and flavors, which represent the exotic of this bird, its attractive flavors of fruits, hazelnuts and nuts, with its exquisite sweet notes, to satisfy the most demanding palates.



## Characteristics of the cup:

Aroma of honey, caramel and flavors with sweet fruity notes with hints of mild citric acidity such as sweet tangerine. It has a balanced creamy body with a sweet and prolonged aftertaste, thus giving it a perfect balance in your cup.

COFFEE PROFILE

# MAGNÍFICO

COLIBRÍ OPALACA

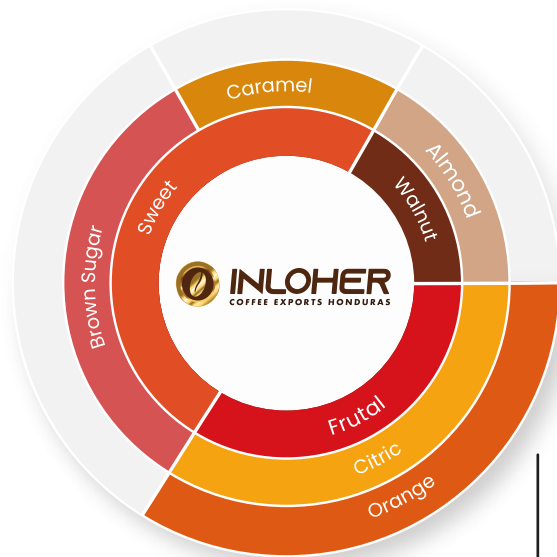


Score SCA: >82

The Magnificent Hummingbird is a small bird that lives in mountain glades and in oak and pine forests, it is characterized by its bright, flowering and very attractive exotic colors.

## Description of the coffee

Our Magnificent Opalaca Coffee is characteristic of sweet flavors such as the nectar of the flowers from which the Magnifico Hummingbird feeds, with soft notes of fruits and caramel, with subtle notes of nuts.



## Characteristics of the cup:

Fragrance and citrus aromas. Flavors of orange, panela, sweet and almonds. Light aftertaste notes of candy.

## COFFEE PROFILE

# ESMERALDA

## COLIBRÍ OPALACA

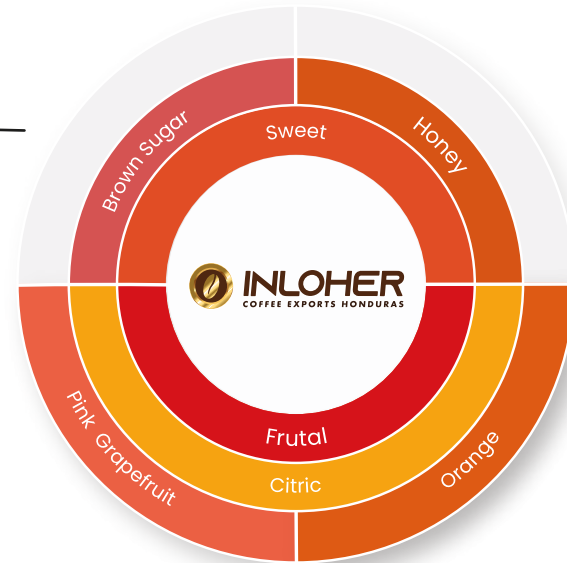


Score SCA: >81

The Emerald Hummingbird is a small flier and hummingbird that lives in dry-tropical forests of the country, it is a unique and unrepeatable jewel on the planet, its emerald, green and blue plumages reflect the natural beauty of our landscapes with exotically bright and attractive colors. It stays in the air with a cheerful and lively flight to the sound of the music of the buzzing of its wings.

## Description of the coffee

The Esmeralda Opalaca coffee is characterized by its unique and pleasant citrus flavors and fragrances, seducing the palate in a very special way.



## Characteristics of the cup:

Fragrance and slight citrus aromas.  
Grapefruit and sugar cane flavors.  
Sweet aftertaste.



COFFEE PROFILE

# TOCORO REAL

OPALACA

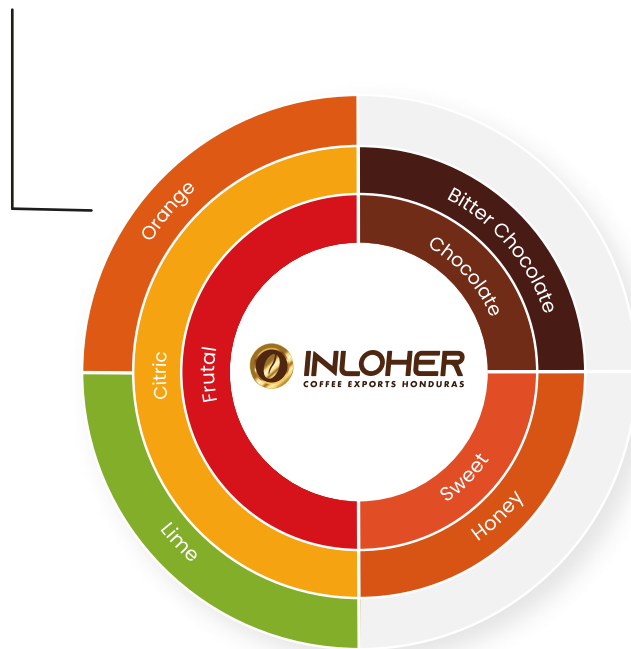


Score SCA: 79 - 80

Tocoro Real is a medium-sized bird that lives in the lush forests of high canopy trees, with a peculiar song and with a plumage with very striking colors, with a harmonic chromatic composition that highlights its enchanting beauty.

## Description of the coffee

Tocoro Real coffee also stands out for its harmony in its soft sweet flavors, and its pleasant fragrances that allow you to enjoy a cup with excellence.



## Characteristics of the cup:

Fragrance and mild sweet aroma. Flavors of various citrus fruits, low intensity.

Bitter chocolate aftertaste.

## COFFEE PROFILE

# JILGUERO

OPALACA

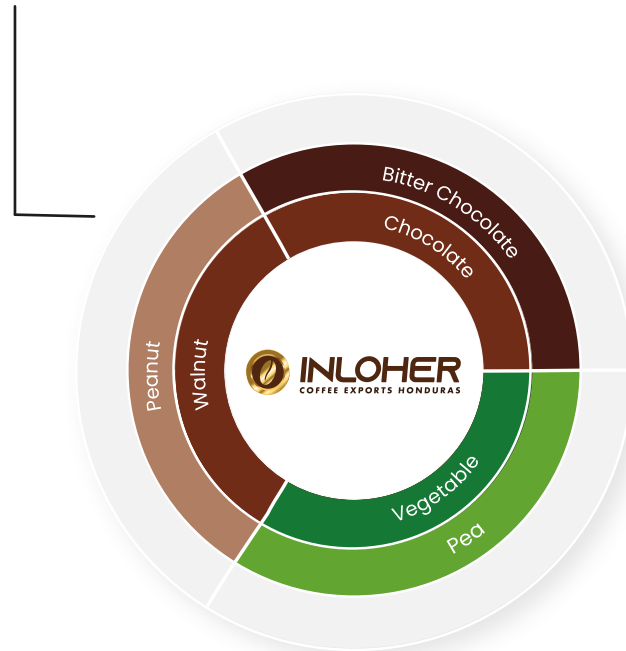


Score SCA: 77 - 79

The Goldfinch is a medium-sized bird, its habitat is the tropical and subtropical forests where there is pine-oak. Its physique is attractive due to its variety of colors in its plumage which stand out when it takes flight and spreads its wings, leaving behind it a visual delight for those who can see it up close, its song is an auditory delight.

## Description of the coffee

The Opalaca Goldfinch coffee is to the palate with flavors and fragrances of farm products from the field and seeds, which are the favorite food of the Goldfinch.



## Characteristics of the cup:

Fragrance and vegetable aromas, vegetable flavors, notes of peanuts. Mild seed aftertaste.

COFFEE PROFILE

# ZORZAL

## OPALACA

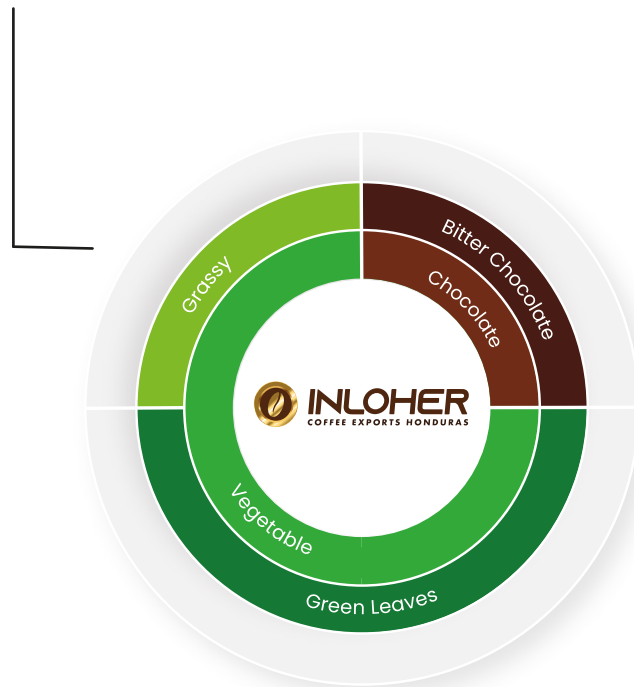


Score SCA: 75 - 77

Yellow-billed Thrush is a small bird found in the tropical, subtropical and wetlands forests of Honduras, with its peculiar gray and blue colors, the orange beak, with an electrifying song.

### Description of the coffee

The Opalaca Thrush coffee also stands out for its flavor and smell, very intense of vegetables and seeds.



### Characteristics of the cup:

Vegetable fragrance. High intensity to vegetable flavors and seeds.

COFFEE PROFILE

# OROPÉNDOLA

OPALACA

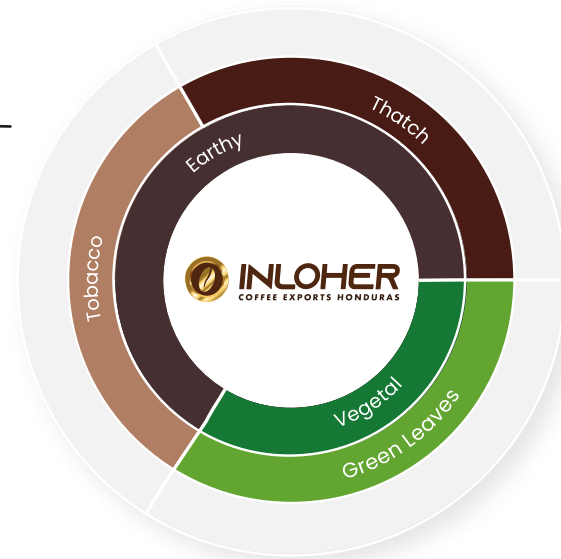


Score SCA: 70

Large bird with pointed beak and long tails, its song in harmony with nature makes it become a unique and exotic bird, its nest is like a hanging basket, strong and lush, it loves lush and tropical forests.

## Description of the coffee

Oropendola coffee has unique characteristics that distinguish it for its harsh attributes and basic flavors.



## Characteristics of the cup:

Oropendola coffee is described as clean, notes of raw peanuts, gritty or coarse residual, dry grass, cereal.



**INLOHER**  
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**Todo nuestro café**  
All our coffee

**Acerca de Nosotros**  
About Us

Proceso Verificado  
**CO<sub>2</sub> Carbono Neutral**



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