CAT FACTS

CAT&CLOUD



ORIGIN // **HONDURAS**
REGION // **SANTA BARBARA**
PRODUCER // **PEDRO GARCIA**
VARIETY // **BOURBON & PARINEMA**
ELEVATION // **1,500 - 2,500 M.A.S.L.**
PROCESS // **WASHED**

CONNECT

Pedro García grows some of the sweetest coffee in Honduras, and we get to grow right alongside him. Cat & Cloud was the first international buyer to purchase Pedro's washed coffee at specialty quality, and he was one of the first producers to join our Best Friends Club. He started with just 5 pounds of exportable coffee. Today, his harvest is 100 times bigger. That growth didn't happen by accident. Season after season, Pedro practices, experiments, and improves on purpose, and you can taste it in the cup. But the real story is the friendship. We stick with our producers through the highs and the lows, lean on each other, and grow together. Pedro is what that looks like.

EXPERIENCE

When hot, it opens with vivid papaya and toasted hazelnut, followed by a refined gingerbread note that adds a gentle spice to a long, lingering finish. The sweetness is intense and persistent. As the cup cools, the flavors integrate seamlessly and turn into one delicious, dessert-like sweet treat. The acidity is bright, juicy, and well structured. The body is medium weight, with a round, creamy mouthfeel. From first sip to last, it stays clean, balanced, and remarkably clear. Pedro's coffee celebrates its terroir and brings brightness, sweetness, and comfort to our menu. If you love a bright, clean, sweet coffee, this one's for you.

REGION:
SANTA BARBARA

Pedro's farm sits in a small village just west of Santa Bárbara Mountain, and the mountain does a lot of the heavy lifting. The high elevation creates a unique microclimate that produces dense, complex, and sweet coffee cherries. Cooler temperatures slow down maturation, giving each cherry more time to ripen and build sugar. The farm's position also gives the trees just the right balance of shade and sun, which is a big part of why Pedro's coffee tastes as great as it does.

PROCESSING METHOD:
WASHED

Pedro's deep knowledge of processing is why his coffees taste so consistently clean. Every year, he processes his entire harvest by himself. The cherries are picked at peak ripeness and depulped by hand. The coffee then ferments in a cement tank for 16–24 hours before it's washed to remove all of the mucilage. Finally, it's laid out to dry.

NOTES: