



**NELIN  
GUZMAN**  
ANAEROBIC NATURAL

SWEET BERRY WINE • SKITTLES • DARK CHOCOLATE



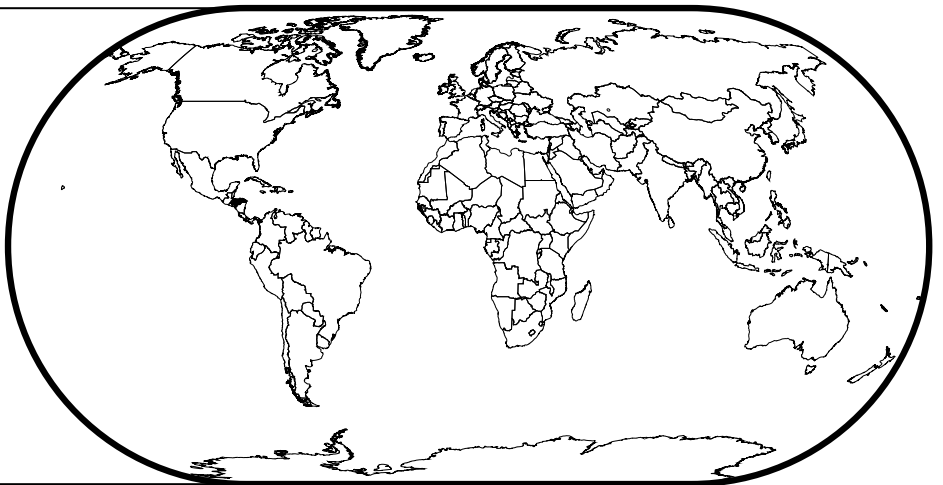
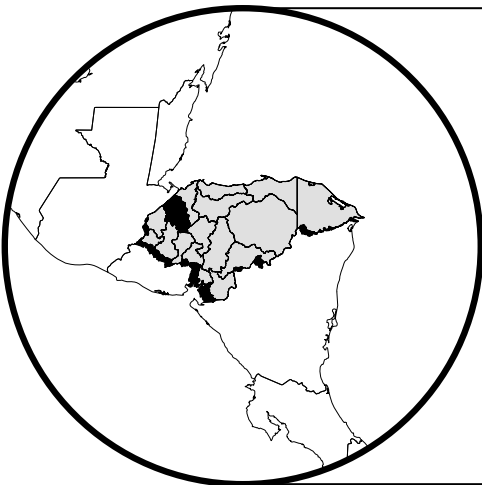
ORIGIN // HONDURAS  
REGION // SANTA BARBARA  
PRODUCER // NELIN GUZMAN  
VARIETY // PARAINEMA  
ELEVATION // 1,425 M.A.S.L.  
PROCESS // ANAEROBIC NATURAL

**CONNECT**

We started working with Nelin Guzman of Santa Barbara, Honduras, in 2018, and in 2020, he became part of our Best Friends Club’s direct relationship program. The BFC aims to support producers through the highs and lows of the coffee market, with Cat & Cloud promising to be present, consistent, and transparent through every step of the process. Every year we visit, we rejoice to see Nelin beam with excitement as he tells us about his farm, home improvements, and family happenings. This year was extra special because one of Nelin’s natural processed lots made it to a national competition called “Cup of Excellence,” setting a new high for the quality of his coffee. Nelin Guzman is the epitome of the Best Friends Club, and moments like these strengthen our drive to push the program forward and remind us that we have the power to create something bigger than ourselves.

**EXPERIENCE**

Nelin’s first year of producing natural processed coffee resulted in dynamic sweetness, complexity, and a round, chocolatey finish. On the first sip, you are hit with sweet and bright mixed berries with the depth of a juicy red wine. This evolves into a rainbow of flavors and colors reminiscent of Skittles candy, highlighting citrus, red fruits, and tropical flavors with a concentrated candy-like sweetness and pop. The finish is high percentage dark chocolate, bringing balance to the cup.



**REGION:**  
**SANTA**  
**BARBARA**

**PROCESSING**  
**METHOD:**  
**ANAEROBIC**  
**NATURAL**

The Santa Barbara region of Honduras is a mountainous landscape in northwestern Honduras. Nelin's eastern-facing farm is high in the jungle and has beautiful views of Lake Yojoba. We love coffee in this region because of the microclimate and native vegetation, aiding the soil with nutrients and shade. Nelin's farm, named "Finca Zorzal," grows banana trees, guama trees, which are a type of shade tree that grows very fast, and in the early morning, the farm is home to quetzal birds. The parainema trees are planted on the rocky hillside of the mountain that only advanced hikers can walk through. The land's biodiversity gives the cherries notes of bright berries, a round toffee aftertaste, and an overall refreshing sweet profile.

Nelin starts his anaerobic natural process with a 72-hour whole cherry fermentation with the coffee sealed in bags to create the oxygen-deprived environment. After this initial fermentation, the cherries are moved to covered raised beds and dried slowly for a further 20 days. The anaerobic fermentation, combined with the slow drying processes, preserves a ton of sweetness and complexity in this amazing lot of coffee.

## **DEEP DIVE**

With our Best Friend's Club producers, we are committed to ensuring all of a producer's coffee finds a home each year. We also provide additional financial support by directly sending funds for every bag of coffee we sell. This program was born out of the desire to create long-lasting, sustainable friendships. It's about working with producers through the highs and lows of farming, allowing us to support each other and grow together. Most of the money Nelin earns from producing coffee goes directly to his children's education and supporting the rest of his family. They have been able to increase coffee quality, maintain it, and push towards a peaceful life. This year, their goal is to produce enough coffee to be able to experiment with a different process of coffee, and we are stoked to watch them grow.

**NOTES:**