

As the leaves begin to change colors and the cooler months descend upon us, we are excited to introduce this new espresso in our Queen Bee Series.

This offering is from producer Lennon Diaz in the Las Flores region of Honduras. It is perfect for the cooler weather of the changing season, pairing silky buttery sweetness with tart cherry and refined lemon.

Our Green Buyer, Carly, visited COMSA in October and met up with Lennon Diaz. His story is interesting and unique. After years working in a bank, Lennon took over the farm from his father. He describes his surprise when early on in farming, two of his microlots

scored 87 points. Discovering that he had great coffee on his hands inspired him to delve into learning more about specialty coffee farming. He has made coffee quality a priority and is now studying to be a cupper with the hope of continuing to broaden the tradition of quality coffee in Marcala.

We first enjoyed a pre-shipment of this coffee this past June and knew right away that it would shine as an espresso. We enjoy it best as a straight-up espresso or a traditional macchiato.

Carly was struck by COMSA's members' Renaissance way of farming, integrating philosophy, creativity and agriculture. To read the full story and learn more about COMSA visit www.equalexchange.coop/

CO-OP

COMSA

(Cafe Organico de Marcala, S.A.)

ORIGIN

Finca El Esfuerzo, Las Flores, Marcala, Honduras

VARIETALS

Catuai

ELEVATION

1680 MASL

ROAST

Light

PROFILE

Hyper sweet and silky, bursting with tart cherry, refined lemon and a buttery aftertaste.

The Queen Bee spirit is one of experimentation, uniqueness and freshness. Get each Queen Bee espresso only when it's in season and only while it lasts.

We recommend dosing and pulling QB5 at the following specifications:

DOSE
20g
TEMP
201°
TIME
25 sec.

Above Left: A late evening view of Marcala, Honduras and the surrounding area. Right: Justin Enis in Quality Control pulling shots of Queen Bee 5: Lennon.

