

Vers une Identification des Cafés-terroir au Honduras: Caractérisation Physique, Phytotechnique et Biologique des Caféières Honduriennes

J. AVELINO^{1,2}, J. J. PERRIOT¹, C. PINEDA², B. GUYOT¹, C. CILAS¹

¹Centre de Coopération Internationale en Recherche Agronomique
pour le Développement (CIRAD)

²Instituto Hondureño del Café (IHCAFE)

SUMMARY

In the case of coffee, the intervention and location factors which must enter in the definition of the “terroirs” are not well-known. This study aimed to identify some of these factors and to use them in a characterisation of Honduran “terroirs”. For this purpose, a survey was conducted in six areas of Honduras with a total of 52 plots sampled. This survey allowed to study the environment, the crop management, the characteristics of the yield, and the quality of the beverage through an holistic approach. The data were analysed by a series of multivariate analysis. Our results show that the quality of the beverage is especially connected to the altitude of the plots, the rainfall, the soil acidity, the percentage of shade, the yield of the trees, and the bean-size. The most appreciated, aromatic and balanced beverages, are associated with the plantations located at high altitudes (1115 m on average), with a medium annual rainfall (1726 mm), a slightly acid and rich soil, a medium percentage of shade (48%), a high yield (464 fruit-bearing nodes per coffee-tree) and big beans (screen 17). These results allow to identify zones of quality coffee production in Honduras in the areas of El Paraíso, Comayagua, Olancho, and Marcala, but let also foresee the existence of good and bad years in relation with the rainfall, the yield and bean-size of the year into consideration.