

NICARAGUA



Region

Jinotega

Producer

Finca Alejandrita

Altitude

1,300 - 1,380 masl.

Variety

Red Catuai

Harvest Period

Dec - Mar

Processing

Natural

NICARAGUA ARABICA

NATURAL SHG EP RED CATUAI FINCA ALEJANDRITA

vibrant acidity • intensely citric • complex • sweet • star fruit • orange-peel

Nicaragua is one of the biggest coffee producers in Central America. Coffee from this large but thinly populated country is of high quality and complex flavor. In the past, coffee production has suffered from devastating hurricanes and political and financial instability. Luckily, the situation has visibly recovered in the past 20 years. Producers are now keen to develop their agricultural practices within an improving infrastructure to revive their reputation in the specialty coffee scene.

The 14-hectare-sized Finca Alejandrita was acquired 7 years ago by Doña Martha Castilblanco. It's located in the mountains of Comunidad El Salto, next to the small town of Datanlí El Diablo. The region of Jinotega in northern Nicaragua produces some of the country's finest coffees. It is well known for its volcanic and loamy soils and provides ideal conditions for coffee cultivation due to its rich and diverse microclimate. The hilly and mountainous land surrounding the farm is covered by a lush pine forest where monkeys, birds, and other native animals can roam freely. Doña Martha and her family pay particular attention to the environment. Coffee is cultivated under shade trees.

For this washed coffee, the cherries are carefully selected by hand once they are red and ripe. After that, they are de-pulped, fermented, washed, and dried in the sun. Afterward, it's transported to the dry mill. There, the parchment is de-husked and carefully prepared for export.

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