



LIST + BEISLER

DOMINICAN REPUBLIC
SAN JOSÉ DE OCOA
FINCA IBONNA

Premium
Coffee
Culture
since 1901



Dominican Republic

Region

San José de Ocoa

Altitude

850 - 1,000 masl.

Variety

Caturra, Catuaí, Lempira, Tupi,
CR-95, Obata, Cuscatleco

Producer

Finca Ibonna
by Ana and Sam Baltensberger

Processing

washed

DOMINICAN REPUBLIC SAN JOSÉ DE OCOA FINCA IBONNA

This beautiful Caribbean island has a 300-year-old coffee heritage. Coffee was introduced in 1715 and grown mainly by small-holder farmers mainly in the mountain ranges of Cibao, Bani, Azua, Ocoa, Barahona, and Juncalito. The general altitude for growing coffee ranges from 600 to 1,450 meters above sea level. During the last decades, the number of coffee farmers has decreased substantially, but coffee production remained stable as modern agriculture increased productivity.

In 1988 Ulrich Baltensberger moved from Switzerland to the Dominican Republic with the determined idea of establishing a coffee farm. Known for its excellent terroir and micro-climate, he acquired 93 hectares of land in the Central Cordillera in the Ocoa Province. Today, his son Samuel, together with his wife Ana and their son Tiago are managing this beautiful farm and continuing its development.

More than 25 employees are working on the estate and taking care of the coffee tree husbandry, depulping, fermenting, washing, and drying of the coffee. During the harvest, 150 pickers join the team to secure only the red, ripe cherries are selected. Since its inception, Finca Ibonna has always been a place where bio-diversity, ecological practices, and high social standards play a central role.

Shade trees and appropriate water management techniques make this "island coffee" unique not only in terms of its sustainable production but foremost from a sensory point of view.

Pleasant citric acidity • Sweet
Slightly fruity • Hints of chocolate and caramels