

NICARAGUA



**Region**

Various regions

**Producer**

Various

**Altitude**

1,000 - 1,300 masl

**Variety**

Various

**Harvest Period**

Nov - Apr

**Processing**

Washed

# NICARAGUA WASHED ARABICA SHG EP FANCY LAS MIMOSAS

citric • round • chocolate • herbs

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Coffee production in this large but thinly populated country has suffered for a long time between devastating hurricanes and political and financial instability. Nevertheless coffee is Nicaragua's main export and producers are keen to continue and develop their agricultural practices within an improving infrastructure in order to revive their reputation in the specialty coffee scene.

Most coffee in Nicaragua is grown in the regions of Jinotega, Matagalpa, and Nueva Segovia, although there are a number of smaller coffee-producing regions such as Madriz and Boaca. Just like its neighboring countries, Nicaragua grades its coffee according to the altitude at which they were grown. Over 1,200 masl is described as Strictly High Grown (SHG), above 1,000 masl is called High Grown (HG), and any coffee below that is referred to as Central Standard (CS). Grown at altitudes between 1,200 and 1,500 masl this coffee has the Strictly High Grown (SHG) designation. EP stands for European Preparation, meaning that 100% of the beans are Screen 15+ with low defect tolerance.

This blend is called Las Mimosas. It is a classic Central American cup that is a great basis for espresso as well as nutty filter coffees, holding solid chocolate notes in combination with a bit of citric acidity. We hope you enjoy this cup of Nicaraguan coffee as much as we do!

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LIST + BEISLER

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