

NICARAGUA: JINOTEGA

Washed (GrainPro)

Citrus fruits, chocolate, creamy



THE CUP

Body



Acidity

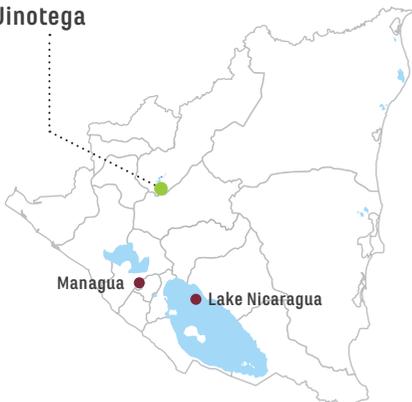


SCA Score



Flavour: Citrus fruits, chocolate. Light with a creamy body.

Jinotega



SELECCIÓN JINOTEGA

Producers: Various smallholders

Farm Size: 17 Ha (avg)

Region: Jinotega, North Central Nicaragua

Process: Washed

Grade: SHB

Certifications: RFA, UTZ, C.A.F.E. Practices

Screen Size: 15+

Altitude: 800 - 1,500 masl

Varietals: Red Bourbon, Pacamara, Maragogype, Java, Catimor, Marsellea and Catuai

Harvest: November - April



The Art of Production

The coffee is pulped and then left to ferment overnight for between 12 and 18 hours, depending on the farm's altitude and ambient conditions. Once the coffee reaches its fermentation point, it's thoroughly washed and put to dry on small tarps or small beds/boxes. At this point the farmer is looking to dry the surface moisture from the parchment to prevent over-fermentation. Once the parchment has dried to the desired moisture content the farmer will bag the coffee temporarily and promptly deliver to one of our buying centres to complete the drying process.

The Region

Jinotega is the largest coffee region in the country. As such, Olam has located its largest network of buying centers here: Jinotega, Pueblo Nuevo, Asturias, Pantasma, El Consuelo, San Rafael, Yali, La Colmena and Wiwili. By doing this we are able to source coffee from different altitudes, microclimates and cup profiles. Altitudes range from 800 – 1500 meters above sea level, and we can find Red Bourbon, Pacamara, Maragogype, Catimor, Marsellesa and Catuai.

Jinotega has one of the largest lakes in the country: Lake Apanas, formed by the Mancotal Dam on the Tuma River with an area of 45.9 Km². This lake not only gives us a refreshing scenery as we drive through the windy roads on our way to coffee farms, but it also provides jobs to people in the communities around it, such as fishing and in one of the most important hydroelectric plants in the country.