







NICARAGUA JAVA GRANDE WINE YEAST FERMENTATION

-  Jinotega, Nicaragua
-  Milk Chocolate, Fig, Spice
-  Experimental Fermentation
-  Java
-  1,450 – 1,600 MASL
-  Harvest December through March

STORY

The Producer:

Sabio are a vertically integrated coffee operation that produces, processes and exports specialty coffee directly from their farms in Nicaragua to the rest of the world.

Through research, innovation, experimentation, and sustainable farming practices, they continue to push the envelope on their quest to produce the perfect cup of coffee without damaging our planet. They partner with smaller producers to not only help them improve their practices and conserve our natural reserves so they can produce better coffee, but to provide them with the opportunity of entering the international market and sell their coffees at better prices.

Sabio believes that unifying the coffee sector in the country will benefit all of us and will allow coffee to be a sustainable crop over time in this privileged area of their country.

The Process:

Right after picking, the ripe cherries are floated, depulped, dried and put into an airtight tank with yeast strains used for white wine. The PH, liquid temperature and brix level are closely monitored throughout the fermentation. The coffee is taken out of the tanks when the fermentation liquid reaches a PH level of 3.6. Then, the coffee is dried on raised beds for 22 days and reposed for 11 weeks before hulling. Both dry parchment and green coffee are stored in Ecotact bags to preserve its qualities. These cherries are coming from the midday picking to avoid unwanted fermentation in the bags.

Traceability:

Finca Santa Carmela:

Jinotega, Nicaragua | 3,200mm/yr Rainfall | 28ha Coffee farm | 30ha of Natural Reserve | Impacted communities include Santa Carmela, Palo Blanco, Las Latas, El Porvenir & Chimbarazo