






NICARAGUA FLOR Y NATA BLEND

-  Jinotega & Matagalpa, Nicaragua
 -  Caramel, Mandarin, Roasted Almond
 -  Washed
 -  Icatu & Parainema
 -  1,200 – 1450 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 cherries are floated and depulped followed by fermentation in open tanks for 36 hours. Then, floated again, washed with clean water, and dried on the patio for 12 days. Reposed for 10 weeks before hulling. The green coffee is then stored in Ecotact bags to preserve its qualities.

Traceability:

Finca Fatima:

Matagalpa, Nicaragua | 3,200mm/yr Rainfall | 180ha coffee farm | 70ha of Natural Reserve | Impacted communities include Las Nubes, La Esmeralda, El Paraíso, El Coyolar & San Miguel

Finca Aurora:

Jinotega, Nicaragua | 2,800mm/yr Rainfall | 141ha Coffee farm | 141ha of Natural Reserve | Impacted communities include La Fundadora, El Arenal, Aranjuez & Laguna Verde