

NICARAGUA FINCA SANTA MARIA DE LOURDES NOHEMI PLOT

Anaerobic Natural

Strawberry milkshake, raisin, milk chocolate



THE CUP

Body



Acidity



SCA Score



Flavour: Strawberry milkshake, raisin, milk chocolate, red apple



Producer: Peralta Family

Farm: Santa Maria de Lourdes

Plot: Nohemi

Farm Size: 32 ha

Region: Dipilto, Nueva Segovia

Processing: Anaerobic Natural

Grade: SHG

Screen Size: 15+

Growing Altitude: 1,400 - 1,600 masl

Processing Altitude: 1,100 masl

Varietal: Red Catuai

Certifications: RFA

Soil: Sandy loam

Harvest: December - February



The Producers

The Peralta Family coffee-growing history dates back to the beginning of the 20th century, but it was only in 2008 that brothers Julio and Octavio shifted focus to developing unique specialty preparations. We are privileged to have known the Peraltas for several years and have always admired the attitude and values that they have brought to their operation. We are delighted to bring their microlots and special preparations to Europe. From single plot, single varietal separations to carefully controlled extended fermentations, the Peralta family continue to position themselves at the forefront of specialty coffee innovation.

The Art of Production

This lot was produced using natural process with an extended anaerobic fermentation.

First, ripe cherries are sorted and washed. Afterward, they are introduced into airtight 450L tanks to ferment for up to 72 hours in an anaerobic environment. To lower the temperature down to approximately 15 Celsius, the tanks are placed inside water-filled fermenting pools to slow the fermentation and avoid spoilage or risk of taints for up to 72 hours.

After the fermentation period is finished, the cherries are taken out of the tanks and transported to the dry mill for the drying process which may take up to 30 days. Initially, the cherries are spread on a single layer for a three day period to allow them to shed off the excess water. Once the excess water is eliminated and the cherries begin to dry, these are placed on the covered drying beds for the remainder of the drying period. The cherries are moved by hand three times a day to allow them to dry evenly and prevent mould or over-fermentation.

The Region

The Santa Maria farm is situated in the Dipilto, Nueva Segovia Region of Nicaragua, close to the Honduras border. The farm is nestled within lush dense forest and rolling hills, making this prime specialty coffee country. Nicaragua has a long history with coffee but over the past few years has become increasingly well known for top specialty coffee, due to the influence of producers like Julio and Octavio.