



**Olam**  
Specialty  
Coffee

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# NICARAGUA FINCA LOS PAPALES

## PACAMARA

Natural  
*Guava, pineapple, passionfruit*



## THE CUP

Body



Acidity



SCA Score



Flavour: Guava, pineapple, passionfruit, bubblegum. Funky and fermented.



Producer: The López Family

Farm: Finca Los Papales

Farm Size: 297 ha

Region: Jinotega

Processing: Natural

Grade: SHB

Altitude: 1,688 masl

Varietal: Pacamara

Certification: RFA

Harvest: January - March

# The Producers

The López family's coffee journey began over 100 years ago when the family patriarch Mr Vicente López, a Nicaraguan citizen of Spanish origin, established his first coffee farm in the mountainous region of Datanli, Jinotega. The López family have continued in their coffee-growing traditions ever since.

Finca Los Papales is located 3 km from Jinotega city on the slopes of the Chimborazo mountain. At 1,688masl, the farm is situated on one of the tallest hills in the Cordillera Isabelia mountain range. This farm has a unique topographical and geographical characteristics which together with mountain vegetation, a climate of cloud forest, exceptional agro-ecological management and conservation of flora and fauna amounts of a world class operation of consistent quality.

The farm has its own cupping lab, a school for the children of workers and the neighbouring community, and a health centre supervised by the department of health of Nicaragua MINSa, where consultations are given for free. The medical centre provides services such as immunisation for children, gynaecological care for women and general healthcare for the local community.

# The Art of Production

Victor Lopez studies agronomy in the Zamorano University in Honduras. Ask him any question about how he manages the fertilisation and health of the trees and the answer rolls off his tongue like an inspired professor. While he is young and just had his first child, his experience in managing the production through testing the leaves' nutritional levels multiple times per year is impressive to say the least. Los Papales follow a strict picking process allowing them to achieve a 94% harvest selection of ripe cherries. This has been achieved after persistently training their pickers for many harvests. This process is supported by the good working conditions and employee benefits on the farm which allow Los Papales to retain a high percentage of its trained pickers every season.

Every day at 5 am, pickers go up to the farm to start their daily activities. Around 4 pm they gather together at designated locations to weigh their day's picking and then load a truck that will drive cherries back to the farm's wet mill. Cherries are brought to the 4-level raised beds where they are checked again to remove any remaining immature or over-ripe cherries. These cherries are spread in a 2-inch layer and left to dry to a humidity of 11%, after which they are bagged in Grainpro liners for a minimum rest of 21 days.

# The Region

Jinotega is also called "Ciudad de las Brumas" (City of Fog in English), which is a perfect way to describe the region. You can experience many microclimates while driving through Jinotega and the weather can sharply change from hot and dry to heavy rain multiple times per day. Coffee farms in Jinotega are blessed with this cool weather in the highest altitudes in Northern Nicaragua, which allows for a balanced ecosystem where coffee trees grow extremely healthily and produce large cherries with dense beans.