



NICARAGUA



Coffee Cherries - Nicaragua

Finca San Miguel

Producer	Mario Jose Ortez
Altitude	1300 – 1760 m
Region	San Fernando, Nueva Segovia
Harvest	January – March

About Finca San Miguel

On overcast days, sitting near the top of Cerro Mogoton, close to the highest point in Nicaragua, finca San Miguel rests above the clouds. The beauty of this farm is difficult to access, as roads are limited and not in great condition. During the harvest period, heavy bags full of coffee cherry need to be carried by foot approximately one kilometre to reach the nearest gravel road for further transportation to the dry mill that resides an hour away from the farm.

Finca San Miguel is managed by Doña Johana and Mario Jose Ortez oversees the coffee processing production. Since its purchase in 2014, the farm has seen many changes and renovations, including the addition of several new coffee varieties such as catuai, caturra and maracaturra, to replace the old catimor trees that grew on the land. As an agro-engineer, Doña Johana treats her sandy-loam soil with modern methods and practices and remains current in the evolving practices in agriculture. More recently, Doña Johana and Mario have started to experiment with anaerobic fermentation processes, exploring new possibilities of the coffee cherries that grow upon this beautiful mountainside.

San Miguel

Varietal: Red Catuai

Process: Honey



Processing Details

- o Picking of only red cherries
- o Cherries are floated as part of the pulping process to separate low density cherries
- o Cherries are pulped but only the skin layer is removed in the process to maintain as much mucilage as possible
- o Coffee in its wet and sticky form is then laid directly on raised beds to allow the honey fermentation to take place
- o Drying takes typically 14-18 days when moisture content reaches 10-12%
- o Beans are transported to the dry mill and stored in parchment until milled for export