El Pino

Producer	Walter Samuel Ramirez
Farm	El Pino
Altitude	1750 m
Region	Selguapa, Comayagua
Harvest	January - March

Walter Samuel Ramirez – Producer - Nicaragua

About El Pino

At the young age of 18 years, Walter purchased his small plot of land and began growing coffee. At the time, he did not have enough money to grow and maintain the farm as he wanted, so he saved up to be able to double his land to El Pino's now 3.5 hectares. His first ever harvest produced a mere two bags of parchment, and it became his goal every year to plant more coffee trees with the profits from his beans. Unfortunately, the only market Walter had access to was the local buyers who purchased his coffee at a very low cost, which was very disheartening for the family.

After a visit from an Alliance of Coffee Excellence member and Project Origin friend in Honduras, Rony Gamez, Walter and his family learned how to prepare their coffee as a specialty micorlot offering. They discussed when to harvest the cherries and the importance of pulping that same day, how to control fermentation, the best drying practices, more effective storage conditions and how to overall maintain a coffee farm.

The work learned from Rony Gamez has led to Walter now sharing his coffee to the specialty market through Project Origin. He hopes to improve his coffee quality every day and writes how he is grateful to the buyers across the seas in Australia for purchasing his coffee.

"Blessing for my buyer, wherever he may be." - Walter Samuel Ramirez

Project Origin

El Pino

Varietal: Typica

Process: Washed

86-89
QUALITY SCORE

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 pulped and dry fermented for 10-14 hours in concrete pillas under shade
- o After fermentation is complete coffee is washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture reaches 10-12%
- o Drying typically takes 12-15 days
- o Beans are stored in parchment until milling for export

Project Origin