



Claudia Lovo and Producer Martha Albir - Nicaragua



Finca Bethania

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| Producer | The Albir Family |
| Altitude | 1150 – 1550 m |
| Region | Dipilto, Nueva Segovia |
| Harvest | January – March |

About Finca Bethania

Finca Bethania is located in the Dipilto region of Nicaragua, in the country's north-west. It is owned and operated by the Albir family, who have been in the coffee business for four generations. When civil war broke out in Nicaragua in the late 1970's, Martha Albir decided to leave the country and settle in Germany. However, she always dreamed of returning to her homeland, and the incentive to do so came when her parents gifted her and her sister a coffee farm in 2013.

Upon her arrival to Finca Bethania, Martha noticed a lack of care towards the environment and began her attempts at improving environmental practices with the local workers. Part of inspiring them to improve, Martha and her family have ensured the workers have access to electricity, education, and food, and established medical centres and other various services across the farm. She pays above average wage, so they can improve living conditions for themselves and their families. These community-based motivations align with the values of Project Origin and sparks our interest in working together to improve ways of living.

Over the last few years, Finca Bethania has been cultivating varieties more resistant to diseases, as well as improving techniques to increase the production of older varieties already growing on the farm. All of these changes are done under the supervision of an agronomist, hired by Martha and her family.

Finca Bethania

Varietal: Maracaturra

Process: Natural



Processing Details

- o Picking of only red cherries
- o Siphoned through water to remove floaters
- o Transported to the dry mill facility
- o Dried on raised beds for 3-4 weeks depending on weather
- o Moisture content reduced to 10-12%
- o Coffee is stored in dried cherry pods to maximise flavour and protect the beans until ready for dry milling and export

Finca Bethania

Varietal: Maracaturra

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

Finca Bethania

Varietal: Maracaturra

Process: Washed



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 wet-pulped and wet fermented for 12-18 hours in concrete tanks called pillas under shade
- o After fermentation is complete coffee is thoroughly washed in concrete channels to remove any remaining mucilage
- o Coffee is then laid on raised beds until moisture content reaches 10-12%
- o Drying takes typically 12-15 days
- o Beans are transported to the dry mill and stored in parchment until milled for export