



*La Ilusión - Nicaragua*



## La Ilusión

Producer	Rodrigo Albir
Farm:	La Ilusión
Altitude:	1500 – 1750 m
Region:	Mozonte, Nueva Segovia
Harvest:	January – April

## About La Ilusión

Finca La Ilusion originally consisted of a 10-hectare plot of cultivated land, but since 2019, it has combined with the adjacent land to now offer one big 100-hectare lot. This large size of land allows producer Rodrigo Albir permission to gradually expand his coffee plantations while maintaining the forest that surrounds it. The variety of coffee trees, including catuai, catimor, java and geisha, benefit from the shade of pine trees and citrus as they grow and mature the high-quality beans that we know to expect from Rodrigo's lots.

The farm is graced with the most spectacular views from its vantage point high up near Cerro Mogoton. On a clear day, when the clouds below your feet have dissipated, you can see Nicaragua's chain of volcanos across the distant horizon. The micro-climate in this area is a big contributing factor to the cherries creating the cup profile that we are increasingly growing to love, and forever desire to drink while gazing across that volcano-lined view.

# La Ilusión

Varietal: Red Catuai

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 (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