



Coffee trees at El Hormiguero - Nicaragua



El Hormiguero

Producer:	Julio Cesar Medina
Farm:	El Hormiguero
Altitude:	1200 - 1350 m
Region:	Loma Fria, Dipilto, Nueva Segovia
Harvest	December - March

About El Hormiguero

Specialty coffee producer Julio Cesar Medina is the owner of a well managed 3.5 hectares of land called El Hormiguero, and has been the owner of this farm for the past 7 years, having inherited it through his family. The land is located in the Loma Fria community within the Dipilto municipality of Nicaragua. Geographically, it is well perched along hills with stable temperatures and rainfall that is beneficial for the healthy growth of coffee cherries. 3 of his hectares are used for cultivating his coffee, and this harvests' lot La Estrella comes from one segment of this farm, of the producer's choosing.

The 3 hectares of planted land grows various varieties including caturra, red catuai, catimore and parainema, but beyond this, the farm respects the natural habitats of the fauna that call these same hills home, ensuring protection of home and conservation of water sources, as well as keeping local flora that strengthens the biodiversity. The ground cover is shaded by forest trees, fruit trees and mosaics, all of which contribute towards the coffee tree protection from the sun, and stabilising the micro climate even further, for a better quality of cherry, and for a healthy air quality and sustainable farm growth.



Downloadable
gallery link

La Estrella

Varietal: Catuai

Process: Anaerobic natural

Tasting notes: mandarin, apricot jam, brown sugar, cooked red apple, mulberry, milk chocolate, dark cherry, cranberry, black currant, lavender, banana, nougat, panela, silky, rich, clean



Processing Details

- o Picking of only red cherries
- o Cherries are floated to separate low density cherries
- o Whole cherries are left to ferment in sealed plastic barrels, creating an anaerobic environment, for 72-120 hours
- o Cherries are then packed into plastic bags and transported to the drying mill
- o Coffee is laid on raised beds until moisture reaches 10-12%
- o Drying takes typically 25-30 days
- o Beans are stored in parchment until milling for export