



Coffee cherries at San Andres - Nicaragua.



San Andres

Producer	Martha Sanchez
Farm	San Andres
Altitude	1150 - 1250 m
Region	Los Planes, Dipilto
Harvest	December - March

About San Andres

The land of coffee farm San Andres is owned and managed by specialty coffee producer Martha Azucena Sánchez Medina who has cared for this land for more than 12 years. It was passed down to him through a family inheritance. This farm is very close to the border of Honduras in the Los Planes region of Dipilto - only 3 kilometres from the border. This region sees wonderful climate conditions for the slow maturation of coffee cherries, resulting in the beautifully vibrant flavours we have grown to love and enjoy.

As per is usual for the area, Martha and the land of San Andres puts energy towards flora and fauna conservation, maintaining fresh water sources and a cool land temperature that is stabilised from the excess of shade trees above.



*Downloadable
gallery link*

San Andres

Varietal: Caturra

Process: Anaerobic natural

Tasting notes: raspberry, strawberry, marmalade, blood orange, tropical, apple, papaya, pineapple, jammy, juicy, thick, 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 maintaining pH levels between 3-4 points and a temperature range between 15-30°C.
- 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