



Specialty coffee producer Aidalila Zeledón - Nicaragua

Santa Ana

Producer	Aidalila Zeledón
Farm	Santa Ana
Altitude	1320 m
Region	Matagalpa
Harvest	October - March

About Santa Ana

Finca Santa Ana is located 21 km from the city of Matagalpa, Nicaragua in the community of La Fundadora, at an altitude of 1320 meters above sea level. It is a farm with origins that date back four generations and 100 years of coffee cultivation. Since she was 35 years old, following the passing of her father, specialty coffee producer Aidalila Zeledón became more involved in the farm, and in the year 2000 she took over the property after buying it from her siblings. For Aidalila, Finca Santa Ana represents her whole life, having been born there and grew up building family memories that all began with this farm. She says, "I have a lot of love for this land. My wish is that my three children continue working it and that the coffee growing tradition continues."

The farm has a total area of 102 hectares with 89.43 hectares dedicated to various coffee tree varieties, such as caturra, marseillaise, catimor, parainema and java. Aidalila puts energy and focus towards the farm and the team, reinvesting resources for infrastructure improvements such as benefits, warehouses, housing for staff and improvements in the management of plantations. It is a farm that is characterised by its social commitment to its workers, maintaining 32 permanent workers who are paid all of their labor obligations. Each year, workers return, resulting in consistent harvesting and processing steps for a wonderfully vibrant and great quality of coffee.

The coffee produced in this farm has been a winner in the first places of the cup of excellence, standing out for the processing processes implemented and the climatic conditions of the area.



Downloadable
gallery link

Santa Ana

Varietal: Java

Process: Washed

Tasting notes: milk chocolate, dried apple, peach, roasted almond, clean



Processing Details

- o Hand picking of only red cherries when ripe
- o Cherries are pulped before being fermented for 18-24 hours on the farm starting the same day of picking
- o Coffee is then washed thoroughly on the farm and further sorted for consistency before being transported to the mill for the drying stage
- o Coffee is dried under sun for 12-15 days until moisture content is reduced to 10-12%
- o Coffee is stored in parchment to protect the beans until ready for dry milling and export