



Isacio Albir – Producer - Nicaragua



Isacio Javier Albir

Producer	Isacio Javier Albir
Country	Nicaragua
Region	Dipilto
Awards	16th CoE 2011 Agua Sarca

About Isacio

Producer Isacio Javier Albir is the proud owner and operator of multiple farms across the Dipilto region in Nicaragua, and a third-generation coffee farmer. Isacio's focus on shifting his coffees deep into the specialty realm began with improvements through increasing and protecting biodiversity across each of his farms. He has the help from local agronomists to manage the soil quality and the flora diversity results in a greater strength in plant health and a more enticing home for native fauna to discover.

In addition to building and strengthening the surrounding environment to increase his coffee quality, Isacio has also invested time towards the quality of picking during harvest seasons and the finer details of processing techniques. Despite the farms sitting at 1350m above sea level, the cherries mature quite slowly in cool temperatures. This is due to the heavy shade coverage supplied by taller trees across each of Isacio's farms, deliberately planted to enhance some incredible complexity not often seen at this altitude. These small adjustments are enough to lead his coffees into a wonderful realm that Project Origin gladly purchase to share with roasters everywhere.



*Downloadable
gallery link*



Sapling trees at Agua Sarca farm, Nicaragua.



Agua Sarca

Producer	Isacio Javier Albir
Farm	Agua Sarca
Altitude	1350 m
Region	Dipilto
Harvest	December - March

About Agua Sarca

Finca Agua Sarca has been producing coffee for over 70 years and is now run by the third generation of the family. Isacio Albir has focused on moving his coffee into the specialty category by making gradual changes, like improving the timing and quality of picking as well as paying more attention to processing techniques. Isacio has a local agronomist who looks after the technical needs of the farm every day of the year. This intensive monitoring has helped Isacio to maintain the health and production of the farm, ultimately resulting in a higher quality of coffee cherry.

At its heart, Agua Sarca has a rainforest 'lung' that has been preserved to protect the local flora and fauna. By allowing the forest to take care of itself, the plants can grow in a more diverse environment and are stronger against disease. This biodiversity also provides shade cover for the coffee trees, allowing the cherries to mature more slowly and deliver exceptional flavours – such as his 16th placed coffee in the Nicaragua Cup of Excellence in 2011. With a respect of the natural landscape comes the free roaming of native fauna and a healthy flow of water sources. Overall, the lot of Agua Sarca spans just over 67 hectares, with 56 of those planted with coffee trees, including varieties of obata, maracaturra, marsellesa, paraneima, red and yellow catuais. This harvest, we have a representative lot of Agua Sarca, and a sub plot of cherries harvested and collated for his lot titled El Torito.



*Downloadable
gallery link*

Agua Sarca

Varietal: Caturra

Process: Anaerobic natural

Tasting notes: sparkling, sweet, winey, raspberry, dark grape, dark chocolate, cranberry, black berry, peach, black cherry, orange, mango



Processing Details

- o Picking of only red cherries
- o Siphoned through water to remove floaters
- o Whole cherries are fermented in sealed plastic barrels for 72-120 hours to naturally ferment
- o Cherries are constantly checked for pH range between 3 and 4, and temperature to sit between 15 - 30°C
- o Cherries are removed from barrels and transported to the dry mill facility
- o Whole cherries are 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

Agua Sarca

Varietal: Yellow catuai & red catuai

Process: Anaerobic natural

Lot: El Torito

Tasting notes: red tea, raspberry, ruby grapefruit, strawberry jam, apricot, peach, vanilla



Processing Details

- o Picking of only red cherries separated by producer for this El Torito lot
- o Siphoned through water to remove floaters
- o Whole cherries are fermented in sealed plastic barrels for 72-120 hours to naturally ferment
- o Cherries are constantly checked for pH range between 3 and 4, and temperature to sit between 15 - 30°C
- o Cherries are removed from barrels and transported to the dry mill facility
- o Whole cherries are dried on raised beds for 3-4 weeks depending on weather
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Coffee tree at El Cipres - Nicaragua



El Cipres

Producer	Isacio Javier Albir
Farm	Agua Sarca
Altitude	1200 m
Region	Nueva Segovia
Harvest	January - March

About El Cipres

What was originally a cattle farm is now a thriving coffee farm with producer Isacio Javier Albir at the helm. Being a third-generation coffee farmer and owning multiple farms, you know you are in safe hands with any of the varieties that grow here. Finca El Cipres is planted with marselesa, parainema, catuai and obata varieties, and these are processed with any of the standard washed, honey and natural processing methods, although be sure to pay attention to the unusually long fermentation times that Isacio tends to favour.

Project Origin have sourced coffees from Isacio since 2017 and are not shy to purchase larger volumes of the lots that shine, but it is also no surprise that his coffees taste as good as they do. Isacio uses the help of a local agronomist to ensure the soil and coffee trees have what they need to produce healthy coffee cherries and as a result provide a sustainable production year after year.