



*Harvested cherries from La Picona - Nicaragua*

## La Picona

Producer	Martha Lucia Albir Soromayor
Altitude	1250 – 1400 m
Region	Las Manos, Dipilto, Nueva Segovia
Harvest	November – March

## About La Picona

The 9 hectares of La Picona was only purchased by Martha Albir in January of 2025, so this is a new project farm that we are excited to see what influence she brings with each harvest to come. It is currently planted with varieties including maracaturra, caturra, yellow and red catuai, parainema and marcelleca, beneath the shade and protection of the natural forest, fruit trees and the musacean species.

To maintain the health of the plants and soils, and keep the trees free of pests, low-intensity pesticides and a combination of organic and synthetic fertilisers are used in conjunction with healthy pruning practices.

We are always happy to see and connect with Martha and her team, so we look forward to seeing what she chooses to produce with this new farm project.



*Downloadable  
gallery link*

# La Piconá

Varietal: Maracaturra

Process: Washed

Tasting notes: rich, ruby grapefruit, caramel, apricot, dark plum, dark grape, mulberry, lime, orange, honey, floral, sweet, mango, floral, chocolate



## 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 transported to another farm owned by Martha for quality processing
- o Cherries are dry-pulped and left to ferment for 24 - 36 hours in concrete tanks called pillas under shade
- o After fermentation is complete coffee is thoroughly washed with clean water in concrete channels to remove any remaining mucilage
- o Coffee is then transported to the dry mill for stable drying on raised African beds under shade until moisture content reaches 10-12%
- o Drying takes typically 12-15 days
- o Beans are stored in parchment until milled for export



*Washing channels at Las Hortensias - Nicaragua*

## Las Hortensias

Producer	Ana Maria Albir Sotomayor
Altitude	1250 – 1310 m
Region	Buenos Aires, Dipilto, Nueva Segovia
Harvest	December – March

## About Las Hortensias

The farm of Las Hortensias has been in the Albir Sotomayor family for over 50 years, and has been operating as a farm for the past 30 of these years. Translated to english as 'hydrangeas', it is named for the high presence of flowers scattering the soils. Las Hortensias has a farm manager as well as an agronomist who are responsible for ensuring the agronomic needs of both the coffee plants and the other naturally existing flora across the farms' 7 hectares. Processing and overall management is overseen by Ana Maria Albir Sotomayor, who, with her sister Martha Albir, help contribute so much towards the Dipilto community of coffee producers, as they also manage a drying station in town, providing the space often needed for the drying process. With each passing harvest, the sister's goals for this farm is to improve production processes and increase yields of specialty quality cherries.



*Downloadable  
gallery link*

# Las Hortensias

Varietal: Red catuai

Process: Washed

Tasting notes: green apple, plum, juicy, chocolate, toffee, blood orange, caramel, pineapple, pink grapefruit, honey, cranberry



## 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 dry-pulped and left to ferment for 36 hours in concrete tanks called pillas under shade in an aerobic environment
- o After fermentation is complete coffee is thoroughly washed with clean water in concrete channels with constant agitation to remove any remaining mucilage
- o Coffee is then transported to the dry mill for stable drying
- o Coffee sits at 56% humidity and spends the first 3 days under full sun
- o When coffee reaches 42% humidity is spends 8 days under shade in a well ventilated raised bed drying room
- o Coffee then spends 1 more day under sun to reach 12% humidity
- o Beans are stored in parchment until milled for export

# Las Hortensias

Varietal: Marsellesa

Process: Anaerobic natural

Tasting notes: dark cherry, dark grape, dark chocolate, apricot, winey, raspberry, plum, blueberry, grape, peach, mango, pineapple, creamy



## Processing Details

- o Picking of only red cherries
- o Cherries are floated to separate low density cherries
- o Cherries are placed in plastic barrels at 300lb per barrel and remain sealed in anaerobic conditions for 96-120 hours
- o Temperature and pH of the coffee is constantly monitored during this fermentation stage using a thermometer and juice outlet valve to maintain the anaerobic conditions
- o Once fermentation is complete, cherries are packed into plastic crates and transported to the drying facility at the Cafetos de Segovia mill
- o Coffee is dried on raised African beds until moisture content is reduced to 12% humidity
- o Beans are stored in dried cherry pod until milled for export



*Claudia Lovo and Producer Martha Albir - Nicaragua*

## Finca Bethania

Producer	The Albir Family
Altitude	1150 – 1550 m
Region	Dipilto, Nueva Segovia
Harvest	January – March

## About Finca Bethania

Finca Bethania is located in the Dipilto region of Nicaragua, in the country's north-west. It is owned and operated by the Albir family, who have been in the coffee business for four generations. When civil war broke out in Nicaragua in the late 1970's, Martha Albir decided to leave the country and settle in Germany. However, she always dreamed of returning to her homeland, and the incentive to do so came when her parents gifted her and her sister a coffee farm in 2013.

Upon her arrival to Finca Bethania, Martha noticed a lack of care towards the environment and began her attempts at improving environmental practices with the local workers. Part of inspiring them to improve, Martha and her family have ensured the workers have access to electricity, education, and food, and established medical centres and other various services across the farm. She pays above average wage, so they can improve living conditions for themselves and their families. These community-based motivations align with the values of Project Origin and sparks our interest in working together to improve ways of living.

Over the last few years, Finca Bethania has been cultivating varieties more resistant to diseases, as well as improving techniques to increase the production of older varieties already growing on the farm. All of these changes are done under the supervision of an agronomist, hired by Martha and her family.

# Bethania

Varietal: Java

Process: Anaerobic natural

Tasting notes: thick, plum, grape, blackberry, mandarin, pineapple, caramel, chocolate, orange, stone fruit, honeydew, passionfruit



## Processing Details

- o Picking of only red cherries
- o Cherries are floated to separate low density cherries
- o Cherries are placed in plastic barrels at 300lb per barrel and remain sealed in anaerobic conditions for 96-120 hours
- o Temperature and pH of the coffee is constantly monitored during this fermentation stage using a thermometer and juice outlet valve to maintain the anaerobic conditions
- o Once fermentation is complete, cherries are packed into plastic crates and transported to the drying facility at the Cafetos de Segovia mill
- o Coffee is dried on raised African beds until moisture content is reduced to 12% humidity
- o Beans are stored in dried cherry pod until milled for export

# Bethania

Varietal: Maracaturra

Process: Washed

Tasting notes: juicy, rich, dark plum, dark grape, pink grapefruit, marmalade, panela, floral, passionfruit, mango, vanilla, orange, tangerine, caramel, pineapple



## 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 dry-pulped and left to ferment for 36 hours in concrete tanks called pillas under shade in an aerobic environment
- o After fermentation is complete coffee is thoroughly washed with clean water in concrete channels with constant agitation to remove any remaining mucilage
- o Coffee is then transported to the dry mill for stable drying
- o Coffee sits at 56% humidity and spends the first 3 days under full sun
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