



Coffee blossoms - Nicaragua



San Antonio

Producer: María Felicitas Mairena

Farm:	San Antonio
Altitude:	1100 m
Region:	Cordillera Isabela, Matagalpa
Harvest	January - March

About San Antonio

Located within the El Arenal Nature Reserve in the Cordillera Isabela Matagalpa, Nicaragua, San Antonio is owned by María Felicitas Mairena. The 79-hectare farm sits at around 1,100 masl, with around 45% of the property protected as native forest. Declared a Private Wildlife Reserve in 2001, San Antonio forms part of the Central American Biological Corridor, reflecting the farm's commitment to preserving its natural environment alongside coffee production.

The protected forest lies within one of Nicaragua's few fog mountain reserve areas, where natural springs feed the Yasica River basin and provide drinking water to the nearby community of Las Escaleras. It also provides habitat for an extraordinary range of native wildlife, including jaguars, black panthers, deer, coatis and the endangered bellbird, which features proudly in the San Antonio farm logo.

The farm is also home to a small school for young children before they enter primary education, while also serving as a space for adult education and recreation centre.

Today, San Antonio grows a diverse range of coffee varieties, grown under shade for agroforestry and good agricultural practices, continuing María's commitment to producing high-quality coffee while protecting the landscape that makes the farm so distinctive. We are proud to share the coffees of San Antonio with roasters around the world.

San Antonio

Varietal: Maragogype

Process: Natural

Tasting notes: rum, raspberry, red cherry, dark chocolate



Processing Details

- o Picking of only red cherries into boxes
- o Cherries are floated as part of the quality check process to separate low density cherries
- o Cherries are transported to the community mill the next day for drying
- o Whole cherries are laid under direct sunlight for 2-3 days in capafina to reduce moisture content to 30-35%
- o Coffee is then gradually increased in layering for the remainder of the drying period to achieve a balanced drying stage
- o Drying takes typically 20-30 days
- o Beans are stored in dried cherry pod until milling for export