



Hand sorting at the dry mill - Nicaragua



San Carlos

Producer:	Carlos Bautista
Farm:	San Carlos
Altitude:	1470 - 1600 m
Region:	El Avion, Mozonte, Nueva Segovia
Harvest	November - March

About San Carlos

Carlos Bautista has owned the San Carlos coffee farm since 2012, when he purchased the 3.69-hectare land in the El Avion community of Mozonte, Nueva Segovia. His focus is on the yellow and red catuais and caturra varieties, which grow healthily at his altitude of 1470-1600 metres above the sea.

The coffee grows within the existing natural environment of the land, with forest trees, fruit trees and musaceae providing shade. Carlos pays great attention to farm management such that he considers the protection of local wildlife habitats, water sources and surrounding flora. Throughout the year, he prunes the coffee trees to maintain their structure and manages the shade canopy to improve light penetration across the farm, which is essential for healthy growth of coffee cherries, and ensuring a stable soil ecosystem.

During harvest, Carlos focuses on selecting ripe cherry before carrying out the first stages of processing at the farm. Cafetos de Segovia supports him with transporting the coffee from San Carlos to its dry mill, where the remaining drying is completed, providing raised beds in an ample space to showcase the quality of the San Carlos coffee cherries.



*Downloadable
gallery link*

San Carlos

Varietal: Yellow catuai / red catuai

Process: Washed

Tasting notes: bright, clean, juicy, smooth, lime, yellow nectarine, lemongrass, green apple, peach, honey, milk chocolate, orange



Processing Details

- o Picking of only red cherries and further hand sorted for consistent quality of cherries
- o Cherries are floated as part of the sorting process and dry-pulped
- o Pulped coffee is left to ferment for 24-36 hours
- o After fermentation is complete coffee is washed with clean water and then left in trays to air-dry
- o When harvest has collected enough coffee, the air-dried coffee is transported by the dry mill facility team to the community drying mill where it is laid on Africa beds under shade to complete the drying process until moisture content is reduced to 10-12%
- o Drying takes typically 12-15 days
- o Beans are stored in parchment until milling for export