



DIPILTO



Nicaragua • Nueva Segovia • Dipilto

MARAGOGYPE

NATURAL



DIPILTO

This coffee is produced by Olman Valladarez, in the heart of the Dipilto mountains, near the border with Honduras. It is grown on sandy soil at an altitude of between 1200 and 1700 metres. The coffee are grown under shade (70% with a variety of species), with environmentally friendly fertilisation of the soil and plants.

As the maragogype variety had poor resistance to the 2013-2014 rust attacks, Olman is one of the last producers in the area to still have maragogype coffee trees.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Producer	Olman Valladarez
Species	Arabica
Process	Natural
Drying	Drying beds
Altitude	1200 - 1700
Harvest	November - March
Type of harvest	Manual