



# DIPILTO



Nicaragua • Nueva Segovia • Dipilto

MARAGOGYPE

NATURAL



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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        | <b>Olman Valladarez</b> |
| Species         | <b>Arabica</b>          |
| Process         | <b>Natural</b>          |
| Drying          | <b>Drying beds</b>      |
| Altitude        | <b>1200 - 1700</b>      |
| Harvest         | <b>November - March</b> |
| Type of harvest | <b>Manual</b>           |