



# BUENOS AIRES



Nicaragua • Nueva Segovia • Dipilto

MARACATURRA

NATURAL



# BUENOS AIRES

This coffee is produced in the heart of the Dipilto mountains, near the border with Honduras. It is cultivated on sandy soil at an altitude of between 1,200 and 1,700 metres. Most coffee bushes are grown under shade (70% with various species), and the soil and plants are fertilised using environmentally-friendly techniques.

We have been very impressed with the quality of these coffees and hope to establish a long-term working relationship with these producers.



**SCAN THE QR CODE FOR MORE INFO ON BELCO.FR**

Farm	<b>Buenos Aires</b>
Producer	<b>Olman Valladarez</b>
Species	<b>Arabica</b>
Process	<b>Natural</b>
Drying	<b>Drying beds</b>
Altitude	<b>1200 - 1500</b>
Harvest	<b>November - March</b>
Type of harvest	<b>Manual</b>