

BUENOS AIRES



Nicaragua • Nueva Segovia • Dipilto



ABOUT THIS COFFEE

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.

This is a fully-washed coffee. The cherries are harvested at the highest part of the farm and wet processed. They use a relatively conventional process, as the cherries are de-pulped, fermented, washed then dried on a patio.

Farm	Buenos Aires
Producer	Olman Valladares
Species	Arabica
Varieties	Maragogype
Process	Washed
Drying	Patios
Altitude	1200 - 1700
Harvest	November - March
Type of harvest	Manual

TO CONTINUE READING, VISIT

