



FARM: San Franciso

**REGION:** Jinguia, Jinotega

**FARMER:** Martin Gadea

FARM SIZE: 9 ha

FARM AGE: 30 years

**PROCESSING:** Fully Washed

**GRADE: SHG EP** 

**CERTIFICATION**: Conventional

ALTITUDE: 1,300m asl

VARIETAL: Caturra

**HARVEST**: Dec - March



## THE CUP

ACIDITY: Med-High.
BODY: Med
FLAVOUR: Tropical notes of
mango, slight spice/bell
pepper. Caramel sweetness
with dark chocolate.

**OVERALL: 86** 





## THE PRODUCERS

Martin Gadea has been a well known farmer in the town of Jinguia for many years. His experience, agronomic & market knowledge has allowed him to steadily grow his business over the course of some 30 years. In more recent years Martin has used his knowledge to move towards specialty coffee as a means to increase the prices he can gain for his coffee.

The farm itself has been passed down through his family (and named after his grandfather Francisco). The most widely grown varieties are Caturra & Catuai, though there are also some much loved Maragogype trees. These coffee trees are shaded by abundant fruit trees of guava & orange.

## THE ART OF PRODUCTION

This coffee is fully washed, whereby ripe cherries are pulped, fermented in water tanks for around 14-20 hours (depending on the climate) and washed to remove the outer mucilage. The wet parchment is brought to Jinotega and then loaded on a truck headed for Ocotal. Here the parchment is dried on raised, shaded beds. The relatively dry climate in Ocotal allows for a slow shade drying, lowering the stress on the beans and resulting in a more stable humidity & water acitivty.

## THE REGION:

San Francisco farm is located in the department of Jinotega in north-central Nicaragua, in the mountainous area not far from the Honduran border. The Jinotega region is the largest coffee producing region in the country due to its high elevation, plentiful rainfall & abundance of shade growing slopes - ideal for coffee cultivation

