



Nicaragua

Organic SHG EP Finca La Isabelia

PRODUCER INFORMATION

ALTITUDE: 1,300 meters
HARVEST: January - April
PEAK AVAILABILITY: March - June
SOIL TYPE: Volcanic clay
REGION: Jinotega
VARIETIES: Caturra, Catuai, Catimor, Bourbon
COFFEE PROCESSING: Fully washed
DRYING: Patio
CERTIFICATIONS: Organic, Utz Kapeh, Smithsonian Bird



Map by Wikipedia

Tasting Notes

Cup notes: Winey acidity, smooth body

Flavor notes: Sweet, Chocolate and Citrus

