



Nicaragua

Aurora Parainema Natural RFA

The Ferrufino family established their coffee business in 1992 and acquired Finca Aurora in 2004. The whole family works together to produce great coffee using methods that work in concert with the local ecosystem. With stone fruit and milk chocolate, this Parainema lot is a great example of their skill.

Details

COFFEE GRADE:

SHG EP

FARM/COOP/STATION:

Finca Aurora

VARIETAL:

Parainema

PROCESSING:

Natural

ALTITUDE:

1,200 to 1,400 meters above sea level

OWNER:

Dr. Enrique Ferrufino

REGION:

Matagalpa

BAG SIZE:

69kg GrainPro

CERTIFICATIONS:

RFA/UTZ

HARVEST MONTHS:

Offers December - March

About This Coffee

Dr. Enrique Ferrufino, a surgeon by trade, was born and raised on a coffee farm in the mountains of Matagalpa in 1956. Together with his wife Silvia, a pediatrician, the Ferrufino family decided to go into the coffee business in 1992 and bought Finca Aurora in 2004. They inspired in their three children a love for coffee from a very early age. Since they acquired Finca Aurora, the whole family has worked together to produce great coffee. This Parainema lot, a dwarf variety from the Sarchimor family, is fruity and chocolatey with stone fruit.

One of the core values of the business is to inspire people through coffee. Throughout the years they have invested in providing workers with fair wages, safe living conditions, health services, food and education. They also work with smaller producers in the area to help them improve their farming practices.

Cultivation

Preserving nature is a top priority for the Ferrufino family. They only use renewable energy and work diligently on conserving water resources and natural habitats. The farm houses a variety of native trees, home to many species of birds and wildlife. These trees also provide the plantation with shade and fertilize the soils with organic matter, which protects the land from erosion, droughts and floods.

Harvest & Post-Harvest

After selective handpicking, cherry laid to dry on drying beds or patios on the farm. Cherry is raked frequently to ensure even drying. It takes approximately 25 days for cherry to dry.

Finca Aurora is one of the first farms in Nicaragua with a fully integrated coffee operation on-site. They produce, wash and dry the coffee at the farm. The coffee is milled, sorted and bagged at Beneficio Finca Aurora under the watchful eye of the farm's team. This allows full control over the quality throughout the process.

About Parainema

Parainema was first bred by IHCAFE (Instituto Hondureño del Café) in the 1980s. Part of the Sarchimor family, Parainema is coffee leaf rust (CLR) resistant. It does well at medium altitude and is a dwarf plant, which allows farmers to plant trees more densely to maximize yield per hectare.

Rainforest Alliance

RFA stands for Rainforest Alliance, a certification system that emphasizes climate-smart agriculture. RFA farms have at least 40% of land covered in canopy, significant species diversity (at least 12 native tree species per hectare, on average) and a system of natural vegetation buffers between agricultural land and bodies of water. The farms also use organic fertilizers.

Coffee in Nicaragua

Nicaragua may not be the most famous producer of Central American coffee, but it has great potential. The country is known as the land of '*los lagos y los volcanes*' (lakes and volcanos) and has many coffee growing 'pockets' that few have heard of or experienced. Many producers in the country are experimenting with new varieties and processing methods, making it a specialty origin to watch.

Many coffee producers in Nicaragua today are buoyed by cooperatives that provide a wide array of services, supports and opportunity. As seen in the win of the '*El Acuerdo de las Tunas*', where 3,000 landless workers won land rights, collective action by farmers can be far more effective at enacting widespread change than the advocacy of individual farmers.

Cooperatives and farmer associations in Nicaragua encompass a large percentage of the country's coffee producers, and they are taking their destiny in their own hands. By putting great emphasis on quality and by aiming for the international specialty coffee industry, cooperatives and farmers associations are helping their members gain influence and import that will, hopefully, garner enough profit to enable farmers to continue to improve and invest in their farms and their families.

Large and medium-sized (10+ hectare) farms also hold a significant place in Nicaragua's coffee landscape, as well. Many of these farms have also prioritized social and environmental issues and are working on quality improvements at both cultivation and post-harvest levels.

Farmers, for the most part, will process coffee on their own farms, and the majority of the time coffee is dried on large drying patios under sun.

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