



Nicaragua

Las Hortensias Red Catuai FW

Ana & Martha Albir are third-generation coffee producers. Their focus on high-quality cultivation and processing enables this Red Catuai variety to shine.

Details

COFFEE GRADE:

N.SHG.EP

FARM/COOP/STATION:

Finca Las Hortensias

VARIETAL:

Red Catuai

PROCESSING:

Fully washed

ALTITUDE:

1,300 meters above sea level

OWNER:

Ana & Martha Albir

SUBREGION/TOWN:

Dipilto

REGION:

Nueva Segovia
FARM SIZE:
7.1 hectares
BAG SIZE:
69kg GrainPro
HARVEST MONTHS:
Offers December - March

About This Coffee

Third-generation coffee producers Ana & Martha Albir inherited Finca Las Hortensias from their father. The name Hortensias, meaning hydrangeas in Spanish, comes from the abundant hydrangea flowers that grow on the farm.

Cultivation

The farm's daily activities are managed by Douglas Ponce, who lives on the farm.

Harvest & Post-Harvest

Ripe, red cherry is selectively handpicked and floated to remove any underripes. After floatation, cherry is pulped and fermented in fermentation tanks for 4 hours. Following fermentation, parchment is washed in clean water and transported to the Cafetos de Segovia dry mill where it is laid to dry on raised beds. Parchment is raked frequently to ensure even drying and covered during the hottest parts of the day and at night. It takes 10 to 12 days for cherry to dry.

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 volcanoes) 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.

Media Library