



Organic Nicaragua *Isabelia*

Organic - Fair Trade – Relationship – Shade grown



Region of Origin: 15th de Septiembre Co-op - San Juan del Rio Coco

Certifications: Organic certified by OCIA, Certified Fair Trade by FLO

Number of coop members: 11 certified organic producers, 70 transitional producers

Altitude: 1200 – 1350 meters



Growing Conditions: Grown on small-scale Certified Organic farms, the remote coffee growing areas in San Juan del Rio Coco are rugged and lush forested highlands.

Varieties: Caturra, Bourbon, and Catuai

Cup Characteristics: This coffee is complex, rich and harmonious, with a pleasant chocolatey aroma. In the cup you'll find deep and intense flavors of cocoa and sweet black cherry with hints of cinnamon. The *Isabelia's* balance and sweet character



make it an excellent introduction to Central American coffees, and a solid choice for all-day drinking.

Processing Notes: Traditional harvesting and processing methods are used, there is little to no mechanization. Coffees are de-pulped using rustic hand-cranked de-pulpers, fermented and washed in wooden tanks using natural spring water. The coffee is pre-dried at the farms on cajillas (elevated screens) and then collected and taken to the beneficio for the final drying.

Cooperative Notes: The 15th of September coop is comprised of 81 small farms, 11 of whom are currently certified organic. Our purchases represent a majority of the coop's organic production for the year, and we support the cooperative additionally by purchasing much of their transitional organic coffees at above-market prices. This helps insure our continued supply for coming years, and assists producers with healthy incomes as they work to gain organic certification.

Relationship Notes: We've been purchasing organic coffee from this cooperative at fair trade prices since 2000. The last time I made the long journey to the remote northern highlands to meet with farmers and inspect some of the coffee fincas and beneficios, coop leader David Isaguirre expressed gratitude for our support. The coffee producers at the 15th of September were truly impressed with the visit. They were eager to learn about how their coffees are sold, and what we enjoyed and expected from their coffees for the future. We came away knowing also that this coop had worked very hard to refine their quality processes and took great pride in the result. We have a good partnership there.



Scott Merle
Coffee Buyer/Roastmaster

