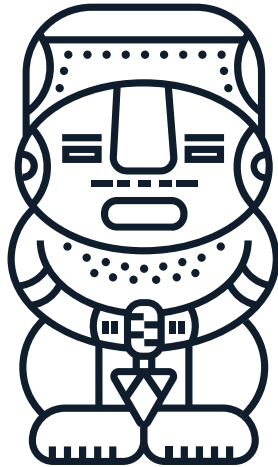




Organic Nicaraguan Segovia PRODECOOP - FAIR TRADE

RNY# 47925



Royal NY Scoring

Acidity

Body

Sweetness



Lemon



Dark
Chocolate



Creamy

Suggested Brewing

Nicaragua
Central America

COFFEE

About the Farm

Over 2,300 small-scale farmers have joined together to create the Central Multiple Service Cooperative, better known as PRODECOOP. The initial coffee processing takes place on the individual farms. Sun-drying and final processing takes place at the coop's dry mill, Las Segovias, located in the town of Palacaguina. PRODECOOP carefully supervises all phases of the coffee production and processing in order to ensure strict quality control. The coop has spent the last few years identifying and marketing the coop's best coffees to improve the economic status of all the farmers. The coop families are proud to offer these excellent, high quality coffees as an example of their hard work and dedication.

Coffee Details

Elevation

1250 meters

Process

Fully Washed

Drying

Patio Drying

Varietals

Bourbon, Caturra

Harvest

November

Export

February