

Nicaragua Hacienda Sajonia

Geographic Information

Origin	El Diablo - Datanli Nature Reserve, Jinotega
Finca/Estate	Hacienda Sajonia
Plant Varietal(s)	Caturra, Catui, Catimor, Java, Pacamara
Altitude	1,245-1,580m amsl
Rainfall	2,000-3,000mm pa
Harvest Period	November - February
Processing	Estate Washed and Patio Dried
Storage	2015 Crop, Cuvèe - Now Ageing in French Oak Congac Barrels

About this Coffee

Grown high up in the beautiful El Diablo - Datanli Nature Reserve, between Jinotega and Matagalpa this coffee has seen rapidly rising cupping scores in the last few years. Purchased by two English brothers, Tom and Matt Hills, in 2010 they have steadily been making improvements to the farm and the conditions for the workers and their families. From 2000 - 2010 the farm had diminished from 520 acres to 150 acres, then the Hills brothers took it on and they are very active in developing soil management practices and good planting strategy to rejuvenate the coffee farm and produce top quality speciality coffee. The slow growth of this Strictly High Grown (SHG) coffee results in a denser high quality bean and the El Nino effect is causing shortened tail end ripening to produce coffees that are quite superb. The farm is able to provide micro-lots of different varieties as well as farm-blend green coffee.

Tasting Notes

Roasted to Full City (225 °C) the coffee has medium bright acidity, a caramel sweetness, flavours of orchard fruits and hints of chocolate. As the roast level gets lighter the coffee has a zesty zing of citrus complementing the pear and apple fruits and opens the palate to allow the chocolate hints to emerge. There is a delightfully sweet aroma to the coffee and a slight nuttiness. Like most really good speciality coffees, the coffee displays a complexity of flavours from sip to sip while retaining a wonderful mouthfeel. The natural medium body necessitates a higher roast if you are looking for a full bodied cup.

