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Origin: Nicaragua Santa Maria

Grade: SCA 86.5

Altitude: approx. 1380m-1500m

Varietal: Red Catuai, Yellow Catuai, Caturra

Processing: Natural

Tasting Notes: Cherry, Plum and Blue Raspberry Candy

Santa Maria has grown under the ownership of Victor Robelo to just over 35ha from the 17ha it was in 2017. Forming part of Grupo Las Nubes, it is one of seven farms in the Matagalpa and Jinotega region. It lies within La Reserva El Arenal so coffee here grows in the shade of the forest, and has been part of the family since 2011. Victor himself is the third generation of his family owning farms in coffee since 1937. SANTA MARIA Nicaragua Farm Santa Maria Region Aranjuez, Matagalpa Ownership in the family went through hard times with the conflict when they were forced off the land, but he has since come back to purchase and restore the farms his father owned with a purpose to have a highperformance and high-quality coffee. Speaking to ACE when he won the Cup Of Excellence back in 2017 he attributed the ongoing success to the team he works with.

This coffee is designed to target sweetness. Only the purple cherries are picked, with a high Brix level of between 26-28. They rest overnight on the farm before being transported to the dry mill the next morning in boxes to protect from damage. Once there, they are spread out in very thin layers on raised beds under an initial double layer of shade netting on the beds. There is a further high level shade net to protect from the sun. A team of 10 manage the beds, raking every 45 minutes to ensure no mould develops. As the coffee dries, the layers increase in depth and the double netting is removed. Drying takes 40 days, after which the cherries are milled, graded and sorted.