



Technical sheet Arabica Coffee - Nicaragua

Criteria		Description
Bean specifications		
Growing region		Picona Mountain, Nueva Segovia, Nicaragua
Coffee type		Maracaturra - 87.1 SCA score
Certification		Organic, #2 Cup of Excellence award Nicaragua
Quantity		27 hectares
Bean features		
Acidity		High - Bright
Body		Medium-High
Notes		Blackberry, passion fruit, wine-like, intense and vibrant with notes of dark berries
Scent		Intense floral sweet, hints of citrus
Toasted		Delicate
Harvesting and post-harvesting		
Harvest season		December to March
Preparation method		72 hours in the cold room
Processing		Natural
Altitude of growth		1250 to 1400 meters above sea level
Microclimate		Cool, breezy highland conditions with distinct thermal amplitude
Soil type		Sandy, rich in phosphorus-bearing stone

Other 2025 Harvest		
Type	Score	Cup Profile
Yelow Catuai	86 SCA	Peach, mango, intense, pleasant, juicy, fruity
Red and Yellow Catuai	85.3 SCA	Pineapple, mandarin, intense and juicy, caramel, cherry, balanced, with a long-lasting aftertaste
Caturra	81.3 SCA	Delicate sweetness, clean and balanced cup, light honey and floral notes, juicy, lingering aftertaste
Java	86.5 SCA	Jasmine, cinnamon, pleasant spices, strawberry, cherry
Maracaturra (honey)	86.2 SCA	Honey and floral notes with delicate complexity, light hints of pepper
Parainema	84 SCA	Sweet, intense, and pleasant with subtle hints of fruit
Catimore	84 SCA	Balanced with sweet, vibrant acidity, a smooth body, chocolate undertones
Red Catuai	84.5 SCA	Delicate and juicy with vibrant citrus and floral tones
Maracaturra (washed)	84.6 SCA	Sweet with floral and caramel