



## NICARAGUA EL LIMONCILLO YELLOW PACAMARA

DRIED MANGO • MOLASSES • VELVETY

**PRODUCER**  
**ERWIN MIERISCH**



**REGION**  
**YASICA NORTE,  
MATAGALPA**



**ELEVATION**  
**1200 METERS**



**PROCESSING**  
**HONEY-PROCESS**



**CULTIVAR**  
**YELLOW PACAMARA**



**HARVEST**  
**DECEMBER-JANUARY**



### CUP CHARACTERISTICS:

A tropical fruit acidity is met with a raw, molasses-like sweetness. This honey-processed lot possesses a refined sweetness and an undeniably fruit-forward bouquet.

### SOURCING INFORMATION:

When a finca El Limoncillo security guard noticed yellow cherries developing in an otherwise red pacamara plantation, Erwin Mierisch and team immediately sampled them alongside their standard red pacamara harvest. When it was immediately evident the seeds tasted as different as the fruit looked, Mierisch and team would go on to spend the next 15 years working to isolate and produce yellow pacamara.

Today El Limoncillo is the only farm in the world where yellow pacamara is being isolated and produced and we're beyond excited to partner with the Mierisch family to bring this stunning coffee to Streetlevel.

This rare offering is testament to the Mierisch family's dedication to separation, experimentation and challenging the status quo with respect to quality and sustainability and we're honored to showcase the outcome of their 15 year pursuit.