

## NICARAGUA: FINCA LOS PAPALES - ANGELINA ESTATES

Red Honey (GrainPro / Ecotact)

*Jasmine, Honey, Orange Blossom, Milk Chocolate*



LOTE  
ESPECIAL

**Producers:** Lopez family

**Farm Size:** 147 ha

**Region:** Jinotega

**Process:** Semi washed / Honey

**Grade:** SHG EP

**Screen Size:** 16+

**Altitude:** 1300 -1500 meters

**Varietals:** Java

**Harvest:** January - March

## THE CUP

**Body**



**Acidity**



**SCA Score**



**Flavour:** Juicy body, brown sugar sweetness and citric acidity





## The Producers

Over 100 years ago, patriarch Vicente Lopez Lopez started the Lopez family's coffee journey with the first coffee plantations. Today the Lopez family owns 2 coffee farms that go by the name: Los Papales and Betania farm. Los Papales farm, located 5 kms away from Jinotega city [Jinotega], with about 150 hectares at above 1300 meters above sea level, grows only arabica varieties: Red Caturra, Yellow and Red Catuai, Java and Pacamara. With the years, the family has specialized in post harvesting processes such as Naturals, Red and Black Honeys, Anaerobic Fermentations, Carbonic Macerations, and moreover, have improved their washed coffees to have a standard basic SHG of 84 points minimum.

## The Art of Production

Victor Lopez studies agronomy in the Zamorano University in Honduras. Ask him any question about how he manages the fertilization and health of the trees and the answer rolls off his tongue like a professor giving a lecture on how to grow healthy coffee. While he is young and just had his first child, his experience in managing the production through testing the leaves' nutritional levels multiple times per year is impressive to say the least.

Los Papales follow a strict picking process reaching 94% of ripe cherries. This has been achieved after persistently training their pickers for many harvests.

Luckily for them, due to their labor conditions and "pickers well-being" mindset, their workers come back to Los Papales year after year, so their how-to-pick-ripe-cherry training efforts have been reduced drastically and quality has been sustained.

Every day at 5 am, pickers go up to the farm to start their daily activities, at midday they have a lunch break and then add extra 3 hours of picking, taking advantage of the sunlight. Around 4 pm they gather together at designated locations to weigh their day's picking and then load a truck that will drive cherries back to the farm's wet mill. Cherries are dry-pulped and then brought to their dry mill where they have 4-level raised beds. Coffees are laid to dry covered in their mucilage until they reach a humidity of 11%, after which they are bagged in Grainpro liners for a 21-day rest period.

## The Region

Jinotega is also called "Ciudad de las Brumas" (City of Fog in English), which is a perfect way to describe the region. You can experience many microclimates while driving through Jinotega, one could ask you: "Do you want rain? Just wait a minute", because one minute is hot and dry and the next it's cold and rainy. Coffee farms in Jinotega are blessed with this cool weather and the highest altitudes in Northern Nicaragua, which allows for a balanced ecosystem where coffee trees grow healthy and produce top quality beans.



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