



NICARAGUA SHG

Region: Jinotega & Matagalpa

Altitude: 1200- 1600 meters

Variety: Caturra & Catuaí

Process: Washed

Profile: orange, milk chocolate, black currant

Score: 82

JINOTEGA & MATAGALPA

Nicaragua has great potential for coffee production. The high altitudes and processing methods contribute to the production of coffee with complex and balanced flavors. In addition, the diversity of microclimates and fertile soils in the coffee-growing regions allow for the cultivation of distinct varieties that further enrich the sensory profile of Nicaraguan coffee.

Sought after for its large beans and high-quality cup profile, Maragogype coffee is grown above 1,200 m above sea level, ensuring greater bean density. Subjected to the washing process, it gives the coffee a clean and balanced flavor.

The volcanic soil regions of the Cordillera, Matagalpa, Jinotega and Nueva Segovia are the main production areas, predominantly under shade.