



BATDORF & BRONSON'S COFFEE REPORT

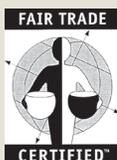
"I am committed to furthering our close ties with producers, and seeking out new coffee communities that both grow exceptional coffee and practice sustainable agriculture."


BOB BENCK
GREEN COFFEE BUYER

FROM THE COFFEE COLLECTION

LATITUDES

Our most celebrated single origin coffees from every growing region around the globe.



REGION OF ORIGIN:

15th de Septiembre Co-op - San Juan del Rio Coco

ALTITUDE:

1200 - 1350 meters

GROWING CONDITIONS:

Grown on small-scale Certified Organic farms, the remote coffee growing areas in San Juan del Rio Coco are rugged and lush forested highlands.

VARIETIES:

Bourbon, Catuai and Caturra



Nicaragua Isabelia



CERTIFICATIONS

Certified Organic by QAI, Fair Trade certified by FLO

RELATIONSHIP NOTES

We've been purchasing organic coffee from this cooperative at fair trade prices since 2000. The last time I made the long journey to the remote northern highlands to meet with farmers and inspect some of the coffee fincas and beneficios, coop leader David Isaguirre expressed gratitude for our support. The coffee producers at the 15th of September were truly impressed with the visit. They were eager to learn about how their coffees are sold, and what we enjoyed and expected from their coffees for the future. We came away knowing also that this coop had worked very hard to refine their quality processes and took great pride in the result. We have a good partnership there.

CUP CHARACTERISTICS

This coffee is complex, rich and harmonious, with a pleasant chocolatey aroma. In the cup you'll find deep and intense flavors of cocoa and sweet black cherry with hints of cinnamon. The Isabelia's balance and sweet character make it an excellent introduction to Central American coffees, and a solid choice for all-day drinking.

PROCESSING NOTES

Traditional harvesting and processing methods are used, there is little to no mechanization. Coffees are de-pulped using rustic hand-cranked de-pulpers, fermented and washed in wooden tanks using natural spring water. The coffee is pre-dried at the farms on cajillas (elevated screens) and then collected and taken to the beneficio for the final drying.

COOPERATIVE NOTES:

The 15th of September coop is comprised of 81 small farms, 11 of whom are currently certified organic. Our purchases represent a majority of the coop's organic production for the year, and we support the cooperative additionally by purchasing much of their transitional organic coffees at above-market prices. This helps insure our continued supply for coming years, and assists producers with healthy incomes as they work to gain organic certification.

