

El Diamante

FARM

Don Francisco and his wife Blanca Nieve own and operate El Diamante, which rests high up in the mountains of Jinotega, Nicaragua (most coffee farms in Nicaragua are located close to 1000 meters above sea level). The altitude combined with near constant cloud cover creates a uniquely breezy microclimate, ideal for growing specialty coffee.

In fact, it is so cool at El Diamante that most of Don and Blanca's coffees are picked two full months after Nicaragua's traditional harvest cycle. The chilly temperatures slow down the maturation of the coffee trees, giving more time for the beans to collect nutrients, and most importantly, sugar.

Additionally, coffee that is grown at higher elevations will have less opportunity to soak up water because the majority of rain water will run down the slopes of the mountains. This will lessen the overall size of the fruit, without compromising sugar content, in turn increasing the concentration of those sugars.

These factors result in hard, dense beans that provide nuanced flavor. This particular lot exudes vibrant cupping notes of red grape and apricot, with a sweet milk chocolate aftertaste.

RED CATURRA + RED CATUAI

This is a blended varietal lot containing Red Caturra and Red Catuai (Don and Nieve have nicknamed it "The Reds"). Caturra is one of the most widespread and economically important coffee varieties in all of Central America. In fact, it is commonly the benchmark by which all other varieties are judged.

Producers typically plant Caturra because of its small size and densely spaced branches, allowing more fruit to be harvested in less space. Cup quality is considered average, though quality increases at higher altitudes.

Similarly, Catuai (a hybrid of Caturra and Mundo Novo) is known for its small stature and highly productive clustered branches. Again cup quality is often considered average at lower altitudes, though a wide array of flavor profiles are possible at increased heights.

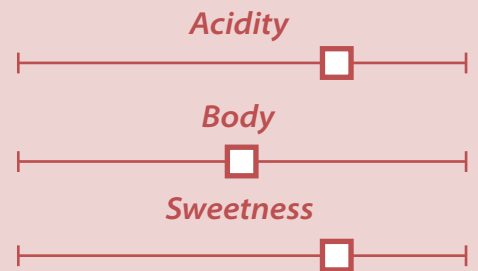
Don and Blanca have found that these two varieties compliment the microclimate at El Diamante quite well. They produce hearty plants that are able to withstand the harsh growing environment. Caturra and Catuai are also very high yielding, a factor that becomes important when considering the limited space on the steep mountainsides in Jinotega.

www.rothrockcoffee.com

BREAKDOWN

ORIGIN	Nicaragua
REGION	Jinotega
FARM	El Diamante
ALTITUDE	1350-1470m
PROCESS	Washed
VARIETIES	Red Caturra, Red Catuai
PRODUCER	Don Francisco, Blanca Nieve

CUP PROFILE



NOTES + SUGGESTIONS

Filter Brew : Aeropress

15g Coffee
230g Water / 200°F
Brew Time ≈ 2 minutes

- 30g bloom for 30 seconds
- Stir vigorously
- 200g pour
- Plunge @ 2 min for 30 seconds

This coffee is best prepared using an Aeropress and bleached filter.

The immersion aspect of the Aeropress traps in many of the coffee's oils, leading to a full bodied brew with fruit-toward tasting notes.

When properly extracted, this lot from El Diamante produces a dynamic cup that combines bright stone fruit and grape flavors with an earthy, yet sweet, milk chocolate finish.