

# Nicaragua Coffee



## Esmeralda Red Cherry Project LIFT

This unique community in Jinotega, Nicaragua is perched at an elevation of 1,250 meters or more. Here, we take pride in the rigorous standards for cherry ripeness and quality, for which we pay the producers a premium. After delivery, the cherries are carefully washed and dried for 28 days in a humidity and temperature-controlled facility.

The producers of Red Cherry Project boast an average productivity of 22+ bags per hectare and grow a variety of caturra, sarchimor and catuai varieties, which is twice the national average. It significantly contributes to the financial prosperity of the farmers, which comprise over 150 smallholders owning less than 5 hectares of land each.

We have taken measures to aid our producer partners in terms of soil and forest preservation, water protection, and water treatment systems. Consequently, we observe that this coffee is not only high-quality year-on-year but also continues to get better. Its profile typically comprises of medium body, floral aromas and subtle hints of red currant and citrus.



### Smallholder LIFT Producers



**Notes:** Bright complex red fruit, tropical fruit, floral, juicy body, sweet citrusy finish



**Region:** La Esmeralda, Jinotega



**Process:** Natural



**Variety:** Caturra, Catuai, Sarchimor



**Certifications:** LIFT