



NICARAGUA LA ROCA

SINGLE ORIGIN ESPRESSO



DETAILS

-  **PRODUCER:** Smallholders
-  **COUNTRY:** Nicaragua
-  **REGION:** Dipilto, Nueva Segovia
-  **ELEVATION:** 1250 - 1500 m.a.s.l.
-  **VARIETY:** Caturra, Bourbon, Paca
-  **HARVEST:** 12/2017 - 04/2018



CHAMOMILE // STONEFRUIT

La Roca is produced by 65 small-scale coffee growers settled in Dipilto, a natural reserve with outstanding biodiversity.

Specialty coffee growing is what makes Dipilto a well known area. Specific growing conditions such as soil, elevation and microclimates make this community ideal for producing high-quality crops.

The region is popular for the annual celebration of the Guadalupe Virgin feasts, which they often call the Virgen de la Piedra as she is looking after them in a sacred monument above a big rock in Dipilto. This is where La Roca, got its name from.

ESPRESSO PARAMETERS

- TIMER:** 28 - 32 seconds
- DRY MASS:** 18 g ground coffee
- WET MASS:** 37 - 39 grams liquid espresso
- GROUPHEAD TEMPERATURE:** 200°F

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