



MARACATU

Our family's coffee history begins with our great-grandfather who settled in the region of Las Sabanas with our great-grandmother and their 12 children. Our grandfather planted his first hectare of Arabica Typica on his father's farm at the age of thirteen. Our childhood's best memories take place at our coffee farm. We grew up spending our mornings walking the coffee plantations with our father and playing on the coffee patios with our grandfather. This bean variety has been a family jewel for generations. As the story goes, this varietal was a spontaneous cross-pollination between Maragogype and Caturra varietals.

Over time, it grew across plantations in the region. Growers preferred its cup and yield volumes to that of the original Maragogype. It is one of the few varietals that can easily be distinguished physically for its larger beans, taller trees and large leaves. What makes Maracatu a delicious coffee is its delicate nutty notes. The body is creamy, mellow and full, a perfect candidate for a decadent cup of coffee.

MARACATU - ROAST PROFILE



LIGHT/MEDIUM ROAST

Enjoy black, or with milk.

Tasting notes: florals, walnut, maple syrup.

GROWER:

FIALLOS FAMILY
AND JIMMY HOYES



ORIGIN:

LAS SABANAS, NICARAGUA

ELEVATION:

1200-1400 M.A.S.L.

YOUR IMPACT:

For the social impact of this coffee visit:

frutosdelcafe.org

BREWING GUIDELINES

For every 1L of water, use 64grams of coffee



AUTOMATIC OR "DRIP"

8g of coffee to 6 oz water



AEROPRESS

17g coffee to 7 oz water



FRENCH PRESS

64g coffee to 30 oz water



CHEMEX

64g coffee to 30 oz water

These guidelines are a great place to start, but we encourage you to tweak, test, and taste to find what suits you and your chosen coffee variety the best.

LAS CHICAS
DEL CAFÉ

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