

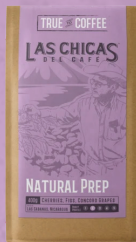
NATURAL PREP

When our grandfather first started processing coffee at his farm back in 1936, there was no running water available. Most coffee harvested would be processed in what was known as the Natural Process. This meant laying the coffee cherries to dry on cement patios, and very slowly, with the natural heat of the sun, dry the fruit.

Our grandfather loved the complex, fruity and almost winey flavours that only Natural processed coffees could give. Even after we had running water at the farm, he continued to process a small amount of Naturals, which he reserved for his own enjoyment and to share with his farm help. Our father learned the art of Natural process at a very early age and continued that work, passing down the knowledge to the team at the farm.

A great Natural will bring a complexity of fruits that can range from fig, blackberries, blueberries, plums, cherries, to a very sweet, delicate balsamic vinegar. It has a full, round body, and a very distinctive aftertaste. We continue to source this coffee exclusively from the growers in Las Sabanas. This is an art that very few growers have mastered, and we have never found another Natural to ever come close to it.

NATURAL - ROAST PROFILE



CITY ROAST

Enjoy black, or
with milk.

Tasting notes:
cherries, figs,
concord grapes.

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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