

COUNTRY	 NICARAGUA
FARM	FINCA MIRANDA
PRODUCER	THE MIRANDA FAMILY
PROCESS	<p>CARBONIC MACERATION NATURAL</p> <ul style="list-style-type: none"> - Coffees grow in small farmers backyards, known as "Garden coffee" - Hand sorting of only ripe, red cherries at 20-22 brix - Coffee cherries placed inside sealed tanks and filled with CO2 pushing oxygen out - Controlled yeast activity, temperature & humidity of tanks - Extended coffee-skin contact and anaerobic fermentation time intensifies fruit characters bringing deep fruit flavours and rich mouthfeel and length to the cup - Removed from tank and rinsed, then laid on raised beds - Drying takes typically 12-15 days
REGION	EL HORNITO, MADRIZ
ALTITUDE	1000 MASL
VARIETAL	CATURRA

ABOUT

Finca Miranda is located in the department of Madriz, within the El Hornito region, in what is called "The Dry Corridor of Las Segovias". This part of Nicaragua is known for its water scarcity, receiving little rain and with very limited access to underground sources of water. Because water is so limited, they don't have a pulping machine and so they dry the cherries on their own property before moving it to the nearest town (two hours by truck).

The family inherited the land from their grandmother and decided to plant trees to conserve the soil and the only water source in the entire community. As is normal in the area, all the brothers have worked at some time in their life on coffee farms, and they quickly saw the opportunity to plant coffee under the trees.

We are working closely with this family to improve the quality of their coffee so that they can achieve higher prices. They've also benefited significantly from the advice of our local partners in Nicaragua, Bridazul.

ABOUT BRIDAZUL

"Brida" commonly refers to a cable tie or clamp but a more general meaning is "to tie or connect". "Azul" means blue (the dominant colour of the Nicaraguan flag), so the combination of these two words is Tim and Claudia's way of saying that this venture is about connection, between what happens at a coffee farm all the way to the end user, being able to trace and understand every step of the process.

CM SELECTIONS

The Carbonic Maceration (CM) process was first introduced to the world by Project Origin founder, Saša Sestić during the 2015 World Barista Championship in Seattle. Since then, Project Origin has researched and developed a range of CM techniques in a variety of countries. Coffee cherries are picked perfectly ripe, hand sorted and floated to remove unripe and over-ripe cherries. The Washed CM coffees are then pulped before being placed in temperature and humidity controlled tanks flushed with carbon dioxide (CO2) to remove oxygen from the tank. Natural CM coffees are placed in the tanks still in the cherry.

By controlling the fermentation we are able to introduce different kinds of yeast production in the tanks and control how they interact with the coffee, giving us very exciting results in the final cup. One key yeast that we activate is called *saccharomyces cerevisiae*. With the CM process we take control of how fast or slow sugars are broken down from the mucilage by the yeast. Depending on which controls we apply we are able to create unique flavour experiences and enhance different qualities in different lots.

HOW IS THIS PROCESSING DIFFERENT FROM NORMAL PROCESSING?

The terms that we are accustomed to in the coffee world include natural, washed, honey, semi-washed and so on. These processing techniques use a variety of methods to extract the green beans/seeds from the coffee cherries. The CM process does not replace these methods; rather it adds another step in processing. For example, the CM Selections coffees are still identified as being natural, washed etc. but we also include the maceration process as well. So instead of being just washed, we say that a CM Selections coffee is Carbonic Macerated (CM) Washed.