



# Nicaragua Jinotega

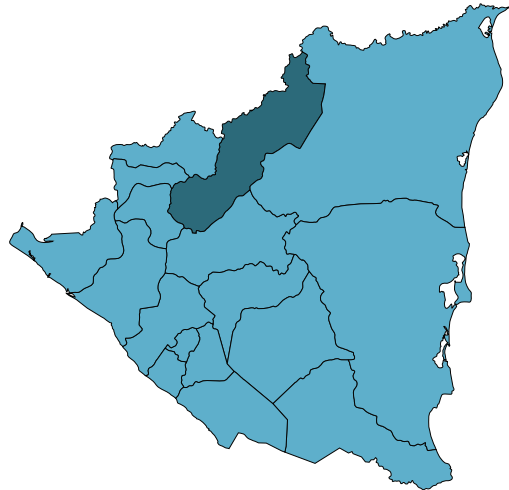
## Hacienda La Bastilla Honey

### La Bastilla Coffee Estate

La Bastilla Coffee Estate, located in the north-east region of Jinotega, Nicaragua, is renowned for its coffee. Surrounded by the natural reserve Cerro Datanli El Diablo, just a few kilometers from Lago de Apanas, Finca La Bastilla is a tropical paradise for the fauna and flora founded on deep, favorable volcanic soils. Since 2003, the farm has been certified by the Rainforest Alliance and is striving for continued excellence. On its two farms, La Bastilla and Santa Luz, the estate employs around 50 permanent and up to 500 temporary employees during the harvest season.

Finca La Bastilla creates opportunities for sustainable lifestyle and income through activities including education at the La Bastilla Agricultural Boarding School, providing on-the-job training for students and hosting an ecolodge for visitors who become part of the farm's activities. The environment is conserved by maintaining efficient use of river water. To prevent pollution, contaminated water is treated in bio-digesters, producing methane gas. This gas is channeled to the kitchen to be used for cooking.

Micro-farms have been created throughout the estate, so that the coffee can express its full potential in accordance with the different microclimates. Each farm is further divided into lots. Lots are differentiated through the micro-farm, but also the variety of the coffee, the altitude and the processing. Overall, La Bastilla produces up to 150 micro-lots coffees!



**Producer:** Hacienda La Bastilla Estate Coffee

**Region:** Jinotega, Nicaragua

**Altitude:** 1300 - 1500 masl

**Harvest Period:** Jan - March

**Varietals:** Caturra, Red & Yellow Catuai, Parainema, Java, SL28, Geisha

**Process:** Honey