

LA BASTILLA YEAST FERMENTATION SHG/EP

NICARAGUA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Jinotega, Nicaragua

PRODUCER

La Bastilla Coffee
Estates

PROCESSING

Yeast Fermentation
Anaerobic

HARVEST SCHEDULE

December - March

VARIETY

Caturra, Catuai

ALTITUDE (MASL)

1300-1500

Coffee Background

This unroasted micro-lot coffee underwent a bespoke anaerobic process that utilized specialty yeasts (*Saccharomyces cerevisiae*) made by Lallemend for fermentation.

Ripe red coffees were picked and later placed in steel tanks along with the special yeasts. Subsequently, the oxygen was removed from the tanks and the yeast helped to excite the chemical reactions in the process.

During the anaerobic processing, mill managers constantly monitor heat and pH levels. Careful attention ensures strong results.

La Bastilla Coffee Estates, 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, Finca La Bastilla and Finca Santa Luz, the estate employs around 50 permanent and up to 600 temporary employees during the harvest season.

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