

# LA BASTILLA GEISHA HONEY SHG/EP

NICARAGUA GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Jinotega, Nicaragua

### PRODUCER

La Bastilla Coffee  
Estates

### PROCESSING

Honey

### HARVEST SCHEDULE

December - March

### VARIETY

Geisha

### ALTITUDE (MASL)

1300-1500

## Coffee Background

Our honey-processed Geisha variety green coffee micro-lot was sourced from Finca La Bastilla, an idyllic farm set atop the high peaks of Nicaragua's Jinotega department. Ripe red coffee cherries were picked from La Bastilla's Geisha micro-farm. The cherries were floated and the skin was removed, but some of the mucilage of the fruit was left intact for the drying stage. The resulting profile offers a sticky sweet, vibrant cup with notes of tropical fruit, stone fruit and a rich mouthfeel.

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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