

LA BASTILLA CENTRO-AMERICANO WASHED

NICARAGUA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Jinotega, Nicaragua

PRODUCER

La Bastilla Coffee Estates

PROCESSING

Washed

HARVEST SCHEDULE

December - March

VARIETY

Centroamericano

ALTITUDE (MASL)

1300-1500

Coffee Background

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.

Micro-farms have been created throughout the estate, so that each coffee can express its full potential in accordance with the different microclimates. Each farm is further divided into lots. Lots are differentiated at the micro-farm level, but also by the variety of the coffee and the altitude.

Additionally, La Bastilla owns its own micro-mill. Every coffee is wet-milled and dry-milled with care. Between coffee varieties and its ability to control processing, La Bastilla is capable of producing more than 150 micro-lot coffees, including bespoke offerings upon request.

Genuine  **origin**

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