

LA BASTILLA ANAEROBIC GEISHA SHG/EP

NICARAGUA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Jinotega, Nicaragua

PRODUCER

La Bastilla Coffee
Estates

PROCESSING

Anaerobic

HARVEST SCHEDULE

December - March

VARIETY

Geisha (Gesha)

ALTITUDE (MASL)

1300-1500

Coffee Background

La Bastilla started experimenting with anaerobic fermentation three years ago after purchasing four stainless steel tanks equipped with temperature control and valves to pull out mucilage samples. As microorganisms metabolize the sugars in the coffee cherries, oxygen is depleted from the tanks, and they enter an anaerobic state. The microorganisms produce distinct acids, like lactic acid, that influence the flavor profile of the coffee. This meticulous process requires monitoring the temperature and pH level of the tank. Mucilage samples are taken throughout the process and checked for quality and consistency.

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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