

LA BASTILLA ANAEROBIC YEAST FERMENTATION GEISHA

NICARAGUA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Jinotega, Nicaragua

PRODUCER

La Bastilla Coffee
Estates

PROCESSING

Anaerobic Yeast
Fermentation

HARVEST SCHEDULE

December - March

VARIETY

Geisha (Gesha)

ALTITUDE (MASL)

1300-1500

Coffee Background

La Bastilla Coffee Estates, located in the north-east region of Jinotega, Nicaragua, is renowned for its coffee. Three years ago, La Bastilla started experimenting with anaerobic fermentation 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.

In this micro-lot, specially formulated yeasts from Scott Labs were injected into the tanks to stimulate the anaerobic process. The addition of the yeast pushes the limits of the cup profile. Done correctly, yeast anaerobics develop complex fruit flavors that can be simply delectable.

Genuine  origin

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