

LA BASTILLA EL BUEY PINK BOURBON HONEY

NICARAGUA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Jinotega, Nicaragua

PRODUCER

Finca La Bastilla, El
Buey Micro-Farm

PROCESSING

Honey

HARVEST SCHEDULE

December - March

VARIETY

Pink Bourbon

ALTITUDE (MASL)

1100 - 1350

Coffee Background

This exceptional micro-lot was grown on El Buey, a small micro-farm within Nicaragua's renowned Finca La Bastilla. Featuring the sought-after Pink Bourbon variety, this single-varietal lot showcases the unique combination of high-elevation cultivation, rich volcanic soils, and meticulous honey processing. Hand-picked at peak ripeness, the coffee delivers a vibrant expression of both terroir and variety, offering sweetness, complexity, and a refined cup profile.

El Buey is one of the many carefully managed micro-farms that make up La Bastilla Coffee Estates in Jinotega, Nicaragua. Located near the Cerro Datanlí-El Diablo Natural Reserve and Lake Apanás, the estate benefits from deep volcanic soils, abundant biodiversity, and ideal coffee-growing conditions. Moderate slopes and high elevations create a unique microclimate that allows coffee cherries to mature slowly and develop exceptional sweetness.

La Bastilla's micro-farm program is designed to highlight the distinct characteristics of specific varieties and growing environments. By separating coffees based on location, altitude, and cultivar, the estate can produce highly traceable micro-lots that express the full potential of each plot. This Pink Bourbon from El Buey represents one of those unique expressions.

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