



NICARAGUA ORGANIC JINOTEGA PARAISO SHG EP

Notes: KIWI, MELON, CAMEL, MILK CHOCOLATE, JUICY

ORIGIN INFORMATION

Grower	Juan de Dios Castillo, Miriam Aruaz (J&M Family Coffee, S.A.)
Variety	Caturra, Catuai, Bourbon, Catimor, and Maragogype
Region	Jinotega, Nicaragua
Harvest	December – March
Altitude	1,150 – 1,500 masl
Soil	Clay minerals
Process	Fully washed and sun dried in the sun
Certifications	Organic

BACKGROUND DETAILS

What's the best way to support coffee producers? This is exactly the question Juan de Dios Castillo (the family's agronomist) and his 4 siblings were looking to answer when they created J&M Family Coffee, a privately-owned export company named after their parents Juan and Miriam (J&M). Their first goal was to sell their parents' coffee directly to international buyers. It was a way to honor Finca Paraiso, the farms their parents started during their childhood with the income from the first family business as tailors in the town of Jinotega. Today, Finca Paraiso is a collection of five family-owned parcels with 100 acres of organic coffee production. During the harvest, the coffee cherries are carefully harvested, sorted and then depulped, fermented, washed and pre-dried at the farm. The partially dried coffee is taken to a nearby location where drying is completed, and the coffee is stored and later prepared for export. This is a truly integrated model, in which J&M Family Coffee ensures quality control and traceability from farm to export. Royal has the distinguished honor of being the first importer to buy from J&M Family Coffee when they started operations in 2014.