



NICARAGUA FT ORGANIC JINOTEGA ALDEA SHG EP

Notes: GREEN APPLE, DRIED MANGO, BROWN SUGAR. DARK CHOCOLATE

ORIGIN INFORMATION

Grower	Asociacion ALDEA Global Jinotega
Variety	Caturra, Catuai, Bourbon.
Region	Jinotega, Nicaragua
Harvest	October – March
Altitude	1,000 – 1,400 masl
Soil	Clay minerals
Process	Fully washed and sun dried in the sun
Certifications	FT Organic

BACKGROUND DETAILS

This coffee is sourced from family-owned farms organized around Asociación Aldea Global Jinotega (Aldea Global), an organization operating in the department of Jinotega, Nicaragua. Aldea Global has more than 500 members and 47 percent are women, the result of investing revenues in gender equality programs focused on healthcare and small business lending.