

EUREKA

MICRO LOTS

COFFEE ROOTED IN RESPECT



Nicaragua El Torito

Isacio Albir is a third-generation coffee grower and owner of Agua Sarca. The farm spans a total area of 67.22 hectares, with 56.33 hectares dedicated to cultivating a variety of coffee plants. The remaining area is preserved as protected forest, emphasizing Isacio's commitment to environmental stewardship.

This lot underwent a natural anaerobic process. First, ripe cherries are floated to remove any impurities, then placed in sealed plastic barrels for a 96-hour anaerobic fermentation period. Throughout this process, temperature and pH levels are carefully monitored, with juice being extracted through output valves to control the environment. After fermentation, the cherries are transported to Cafetos de Segovia's dry mill, where they are spread on raised beds and patios to dry for 30 days.

ROAST: Light

BODY: Medium

ACIDITY: High

The Cup/Flavors – Cherry, Blackberry, Brown Sugar

FARM/FARMER: Isacio Albir Vilchez

ORIGIN: Nueva Segovia

ELEVATION: 1400masl

CULTIVARS: Yellow Catuai

PROCESS: Anaerobic Natural