



NICARAGUA SAN JUAN DEL RIO COCO

FARMING PROFILE

Process:	Washed and sun-dried on patios
Varietals:	Bourbon, Catuai, Caturra, Maragogype
Altitude:	900- 1300 masl.
Region:	Madriz
Producer:	370+ farmers working with UCA (Unión de Cooperativas Agropecuarias) San Juan del Rio Coco
Harvest Period:	December to March 2023/2024

GREEN COFFEE INFORMATION

Quality Category:	Pro Series
Grade:	SHG/EP
Screen Size Spread:	Scr20+: 37% Scr19: 32% Scr18: 20% Scr17: 7% Scr16: 3% Scr15: 1%
Packaging:	Grain Pro

Q-GRADING

Licensed Q-Grader:	Mike Mac Donald
SCA score on arrival:	82

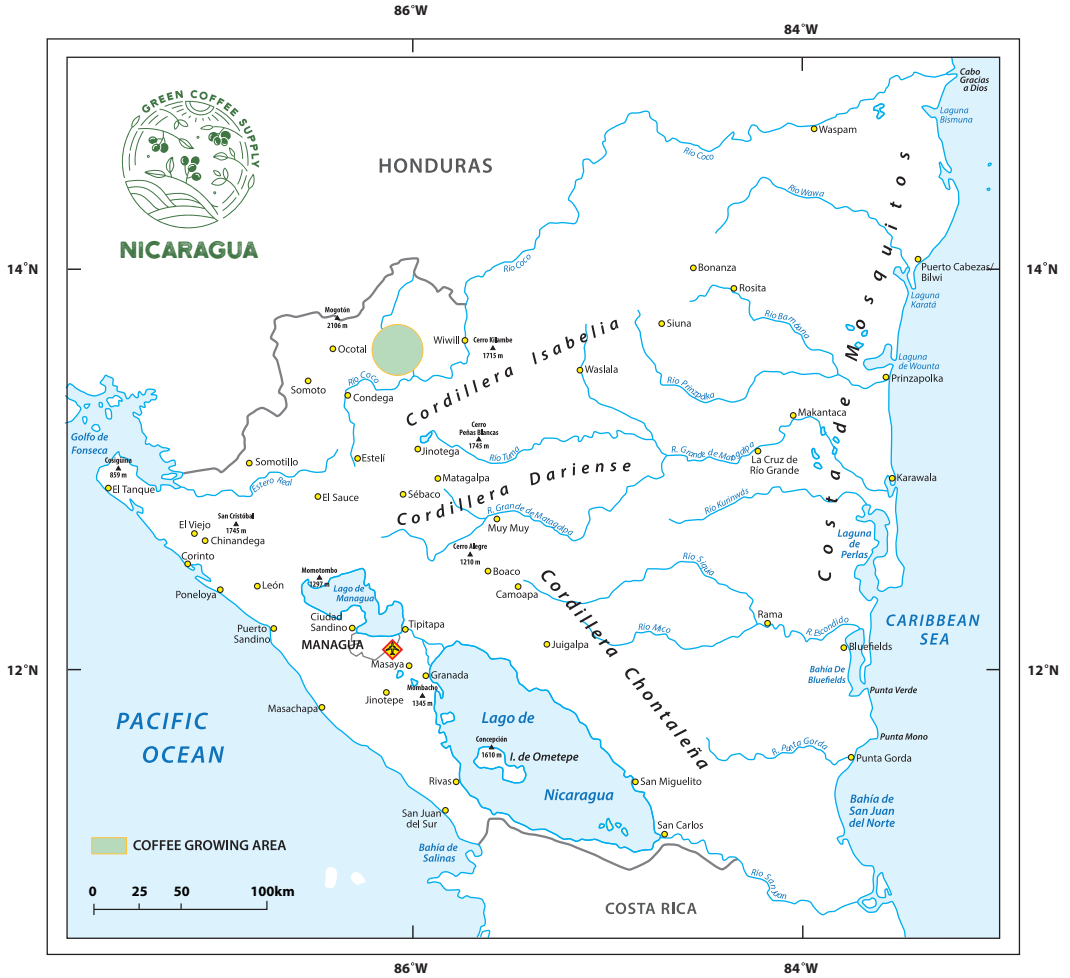
Cup profile commentary

Great balance and sweetness potential through roasting with a pleasant acidity profile. Good caramelised sugar and chocolate notes with mild fruit notes. This is a great connecting coffee in a blend.

Nicaragua is known as the land of lakes and volcanoes and has many coffee growing 'pockets' that few have heard of or experienced.

Spanning five communities in the San Juan del Rio Coco region in Northern Nicaragua, UCA SJRC, helps farmers produce profitable and environmentally responsible coffee.

UCA SJRC is a union of 8 cooperatives in the region that represent more than 370 small holder producers. The 8 separate cooperatives in the region joined together in 1993 to be able to better help their members control quality and access better prices. The region and the cooperative are both named after the Rio Coco, a large river that runs through the region. As agrarian communities, the Rio Coco remains a source of an essential element of survival: water.



Nicaragua San Juan Del Rio Coco Washed SHG/EP 2023/2024 - Mike Mac Donald

Aroma 7,50	Flavor 7,25	Acidity 7,25	Body 7,50	Uniformity 10	Clean Cup 10	Overall 7,50	Total Score 82
Dry ●		Intensity ●	Level ●	1 2 3 4 5	1 2 3 4 5		Defects 0
Break ●	Aftertaste 7,50			Balance 7,50	Sweetness 10	0 - + Taint Fault	Final Score 82

Mild fruit, custard-like// Caramelised sugar, chocolate, grape, smooth and round, malic acidity