



LAS NUBES



SOMETIMES THE GOOD COFFEES

find us. That is definitely the case with our latest offering from Las Nubes, Nicaragua. The farm is owned by Bayardo Reyes, who grew up in the Matagalpa area on a coffee farm until he fled the country during the 1980's due to political turmoil. After spending the rest of his childhood in Miami and serving in the US Army, he returned to Nicaragua and purchased Las Nubes farm. He and his brother, Alvaro, dedicated themselves to improving the quality of the farm and the lives of the many people who would come to work for them.

We encountered this coffee due to the urging of our importing partners, Ally Coffee. Since tasting the coffee and deciding to bring it onto our lineup, we have become aware of friends and peers in the coffee industry who have been partnering with Las Nubes over the past 3-5 years. At times, we are the ones spearheading collaborations at origin, but many times we are simply joining a growing chorus of quality-oriented roasters encouraging and rewarding work well done.

Coffee has a long and quite tragic history in Nicaragua. Farmers there struggled to have ownership of land during the political conflicts of the 1980's. In the 90's, cooperatives started to form as small parcels of land were given back to those still inhabiting rural Nicaragua. This move forward was swiftly met with the crashing coffee market of the late 90's. Over the last two decades, the hard work and perseverance of the Nicaraguan people, along with the establishment of many fair trade cooperatives, has proved itself with an increase in quality offerings coming out of Nicaragua. We are happy to see a Nicaraguan coffee inhabiting such a large role in our lineup for the first time in our brief history.



WORDS: Mike Marquard & Radames Roldan

PHOTOS: Ally Coffee

ABOVE: Las Nubes translates to "the clouds," which regularly hang over the farm.

SEPTEMBER 2017



LAS NUBES



COUNTRY:	Honduras
REGION:	Matagalpa
ALTITUDE:	1250 MASL
PROCESS:	Washed
HARVEST:	Dec. 2016 - March 2017
VARIETY:	Red & Yellow Catuai
IMPORTER:	Ally Coffee

SUGGESTED PARAMETERS

DRIP RATIO:	1 : 16
ESPRESSO RATIO:	1 : 2
WE TASTE:	raisin, nut, ganache, green tea

