

OCTOBER 2021



## DIPILTO Y JALAPA



**A NETWORK OF SMALL FARMING COMMUNITIES** is located high in the mountain range of La Cordillera de Dipilto y Jalapa in Nicaragua. This lush nature reserve is close to the border of Honduras. Here, a variety of flora and fauna are nurtured by the area's high elevations, fertile soils, and water sources — which contribute to ideal coffee-growing conditions. This small region has become known as the capital of specialty coffee in Nicaragua.

This is a notable transformation from the late 90s, when farmers in Nicaragua were impacted by historically low coffee prices and the devastation of Hurricane Mitch. During this period, Fair Trade certification was just being established and eventually became the needed safety net for many struggling farmers. Fair Trade certification helped stabilize and restore Nicaragua's coffee sector, along with the support of partners, such as importer Caravela.

Caravela established their PECA program in Nicaragua to help farmers improve processes and sustainability. They began working with growers in the Dipilto and Jalapa area in 2010. PECA helps with improvements at the farm level all the way to post-harvest. Two of these adaptations take place at the Caravela mill: extended fermentation and drying on covered raised beds. The mill can control a longer fermentation to help bring out the unique flavors from the farms. Covered raised beds then offer a slower and more gentle drying process.

This harvest from 15 small-scale coffee growers in Dipilto and Jalapa is medium-bodied and pleasantly sweet, featuring notes of nougat, raisin, chocolate, and graham.



**PHOTO:** Caravela Coffee  
**ABOVE:** La Cordillera de Dipilto y Jalapa is a lush mountain range that separates Nicaragua from the bordering Honduras.

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<b>COUNTRY:</b>	Nicaragua
<b>PRODUCER:</b>	15 growers from Dipilto y Jalapa
<b>REGION:</b>	Dipilto y Jalapa, Nueva Segovia
<b>ALTITUDE:</b>	1250 — 1600 MASL
<b>PROCESS:</b>	Washed
<b>HARVEST:</b>	Dec. 2020 — Mar. 2021
<b>VARIETIES:</b>	Pacas, Catuai, Caturra, Maracaturra
<b>SOURCING PARTNERS:</b>	Caravela (Importer)

## SUGGESTED PARAMETERS

<b>DRIP RATIO:</b>	<b>1: 16</b>
<b>ESPRESSO RATIO:</b>	<b>1: 2</b>
<b>WE TASTE:</b>	nougat, raisin, chocolate, graham, brown spice, pastry crust

**BODY** ● ●  
**SWEET** ● ●  
**BRIGHT** ●



**PHOTO:** Caravela Coffee  
**ABOVE:** Rosa Marina Lopez is one of 15 coffee growers represented in this offering.