

CERRO DATANLÍ



THE CERRO DATANLÍ NATURE RESERVE, located in Nicaragua, is one of the country's richest and most diverse ecosystems. Coffee trees line the steep mountainsides. The low-level cloud cover, known as a cloud forest, provides shade and helps the trees retain moisture. Fallen leaves from the canopy create a natural mulch which enriches the soil below. A group of 10 small scale producers recognized this immense potential for growing coffee, and other crops, and adapted their agricultural practices to the region's unique ecological conditions.

Water sources originate at the top of the mountains and flow all the way down to the farms of the coffee growers below. Abundant water sources and favorable climate conditions help the farmers produce high-quality specialty coffees — and help facilitate the washed processing method, which uses more water than other applications. Washed processing is common in Nicaraguan specialty coffee communities.

Once harvested, the coffee cherries are pulped to remove the outer skin, revealing the next layer which is the mucilage. Then the cherries undergo the rest of the washed processing method, moving through water channels and fermenting in tanks for 14-24 hours via micro-mills on each producers' farm. The washed coffee is then moved to a shared dry mill in La Concordia to dry on shaded, raised beds. Having this control over the processing of their coffee results in consistent and clean flavors.

Cerro Datanli is an exceptional combination of beans produced by smallholder farmers who leverage their knowledge of the land and traditional agricultural techniques. Anticipate a sweet and comforting cup with notes of maple and apple.



PHOTOS: Caravela Coffee

ABOVE: Steep mountainside in the Cerro Datanlí Natural Reserve, part of the in the Isabelia mountain range

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COUNTRY:	Nicaragua
PRODUCER:	10 small scale producers
REGION:	Jinotega
ALTITUDE:	1100 - 1500 MASL
PROCESS:	Washed
HARVEST:	Dec. 2021 - Mar. 2022
VARIETIES:	Catuai, Bourbon, Caturra
SOURCING PARTNERS:	Caravela (importer)

SUGGESTED PARAMETERS

DRIP RATIO:	1: 16.5
ESPRESSO RATIO:	1: 2.25
WE TASTE:	apple, nutty, graham, creamy, maple

BODY ● ● ●
SWEET ● ●
BRIGHT ● ●



ABOVE: Shaded raised beds for drying coffee cherries in La Concordia