



SACUANJOCHÉ JAVA



TASTING NOTES

PEAR / CHOCOLATE / CREAMY

A subscriber exclusive, Sacuanjoche Java from Jinotega is a warming, textured delight. A rich, creamy mouthfeel supports flavours of poached pear and milk chocolate, with a touch of baking spices.

Brought to us by Caravela's export operation in Nicaragua, this mini-blend showcases a particular Arabica variety: Java. The three contributing producers in the Jinotega region, along with a few others from neighbouring Nueva Segovia, planted this Ethiopian landrace as an experiment.

The variety requires minimal fertilizer, has a reputation for great cup quality, and is known for resistance to diseases like leaf rust. Caravela's team at the dry mill and buying station combines Java lots from the group to create the blends, named for the Sacuanjoche flower found in the region.

Coffee: Sacuanjoche Java
Country: Nicaragua
Region: Jinotega
Producers: Three Smallholders
Roast Level: Light
Varieties: Java
Process: White Honey
Altitude: 1100-1500 MASL
Landed: August

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