

# nicaragua la bendición

honey pacamara

rambutan | gardenia | papaya | black grape



our fifth year purchasing coffee from luis alberto. luis operates two farms in the nueva segovia region of nicaragua: finca un regalo de dios and finca la bendición. his mill las segovias processes coffee for his two farms, and for five nearby producers. we have always appreciated luis' ability to produce exceptionally clean natural and honey processed coffees, while integrating new varieties onto his farms. between his two farms, luis grows bourbon, caturra, red catuai, yellow catuai, hybrids, villa sarchi, pacamara, maracaturra, h-3, marseilleza, sl-34 and java.

this particular lot comes from la bendición, which is optimized for coffee cultivation. the farm has a rich, biodiverse environment of fauna and flora, with an abundance of broad-leaved trees and conifer species. luis' attention to environmental conditions, and commitment to high quality processing, has yielded him recognition and success in competition. luis alberto received 6th place in the cup of excellence this year, 3rd place in the c.o.e. in 2022, 6th place in 2021, 1st place in 2020, 1st and 5th place in 2018, as well as 3rd and 13th place in 2017.

this coffee is grown at 1400-1600 m.a.s.l. and comprised of 100% pacamara variety, with cherry sorting via flotation after harvest. the coffee is then depulped and dried on african raised beds for 21-25 days. we taste notes of rambutan, gardenia, papaya, black grape.

## coffee is undying passion

at one line coffee, we specialize in sourcing and roasting seasonal, single farm coffees in an ethical and sustainable way. we believe in giving credit to a farmer, and work hard to match their passion when we roast. visit us at [onelinecoffee.com](https://onelinecoffee.com)

