



NICARAGUA SEGOVIA DIAMANTE SHG EP

Notes: GRAPEFRUIT, CARAMEL, BLACK PEPPER

ORIGIN INFORMATION

Grower	Producers from Nueva Segovia
Variety	Catuai, Caturra, Maragogype, and Parainema.
Region	Nueva Segovia, Nicaragua
Harvest	November – March
Altitude	1,000 – 1,400 masl
Soil	Clay minerals
Process	Fully washed and sun dried in the sun
Certifications	Conventional

BACKGROUND DETAILS

When coffee is cultivated and harvested at small family-owned farms, exporters play a critical role in ensuring quality and fairness. Arabigos Finos de Nicaragua is a family-owned export company working in Nueva Segovia. In 2019, Arabigos established a regional blend with a focus on transparency so that importers and roasters can have the best access to information all the way back to the farm level.

Processing Details

Called Diamante to represent the idea that a polished rock is transformed into a diamond. The work starts with traceability to 38 farms in Nueva Segovia where the harvest protocol is polished. Coffee cherries are picked, hand sorted, depulped, fermented for 24 hours, washed, and density sorted in classification channels at each individual farm. Wet parchment is then transported to Arabigos drying facility and dried to 10.5 percent. This step takes the burden of having drying infrastructure and labor costs off of the farmers and also ensures more uniform and gentle drying using strict temperature controls.

Exporting preparation



For the export preparation, Arabigos has their own operation where dried coffee in parchment from each farm is cupped and selected for the Diamante lot. Arabigos ability to ensure traceability and quality control throughout the post-harvest process is a vital resource for establishing higher prices for producers.