

2011 年カップオブエクセレンス受賞

ニカラグア・エル・リカルドエステート

甘いレーズンの様な香り、明るくグレープの様な酸味、
クリーミーな口当たりの世界でも最高級の風味のコーヒーです。

エル・リカルドエステートはニカラグア北部のヌエバ・セゴビア県エルボルカン地区の標高 1400m～1600m の高原にあります。

この地区は非常に肥沃な火山灰質の土壌で松や杉、アボカドが群生し、2つの天然水の源泉があるコーヒー栽培には最適の場所です。

農園主のホゼ・エフラインさんは 10 年前より農園を経営し、パカ・マラ種やカツアイ種、合計約 4.5 トンを生産しています。

今回でカップオブエクセレンスは 4 回目の受賞となります、世界でも高品質なコーヒーを生産する農園として有名な農園です。

甘いレーズンの様な香り、明るくグレープの様な酸味、クリーミーな口当たりの世界でも最高級の風味のコーヒーです。

少し深めのフルシティローストに焙煎してお届け致します。

Lot#: 19 Jose Efrain Espinaldez Bautista - El Recuerdo



LOTE# 19

Farm: EL RECUERDO

Producer: JOSÉ EFRAÍN ESPINALES BAUTISTA

Name and Location of Farm:

The farm is located in the community El Volcan (Dipilto town) at an altitude of 1400-1600 meters above sea level. The farm is eco forest with trees of pine, cedar and avocado. Having two spring waters which supply Dipilto River Basin.

Tell us the story of your farm:

Was inherited from my parents 10 years ago, they gave me a half-acres area of the rest I bought with my own effort and God's help. With a total of 9 acres and 6 in production. What I harvest during the season is 100 quintals. The varieties are paca, mara and Catuai. I have also citrus and vegetables.

Family generations:

The family is integrated of 6 members, 4 children between the ages of 3 years, 11 years 7 years and 5 years old

How do you feel to be a winner?

I feel very blessed by God because I've already won three years

What do you think of the Cup of Excellence?

- 1 - It is a medium that helps each producer moves forward.
- 2 - Encourage the farmer to be released in the market with its quality.
- 3 - It helps the economy of the producer.
- 4 - Improving the life of the producer.

Property Characteristics:

Farm: El Recuerdo

Farmer: Jose Efrain Espinaldez Bautista

Rank: 19

City: Dipilto

Region: Nueva Segovia

Country: Nicaragua

Farm Size: 3.49 Hectares

Coffee growing area: 3.49 Hectares

Altitude: 1400 masl

Certification: None

Coffee Characteristics:

Variety: Catuai

Processing System: Washed y Sun

Lot Size: 35 boxes

Pounds: 2,314.83 (1,049.99 kgs)

International Jury Score: 85.27

Cupping Number #: 809

Winning Bidder: honuKATOCOFFEE Inc.

Top Jury Descriptions: AROMA/FLAVOR - tobacco, cedar, sweet, raisin, grapefruit, cocoa, yellow fruits, banana
ACIDITY - bright, grape, malic, firm OTHER - buttery
mouthfeel, creamy, clean, rose