

2011 年カップオブエクセレンス受賞

ニカラグア・ブエナビスタエステート

フルーティーでフローラルなフレーバーとほどよい酸味、濃厚なコク、心地よい後味、世界最高級のコーヒーです。

この農園は、ニカラグアのコーヒー名産地ヒノテガのアパナス湖の近くのサンアントニオ地区にあります。

ここは標高 1250m の高地で湖からの新鮮で湿った風の吹く、珈琲栽培には最適の場所です。農園主のジュリア・モンテネグロさんは、小さな頃からお父様の農場で働いており、コーヒー栽培の技術を学びました。今は夫のルイスさんと 14 ヶ月の息子さんの 3 人で 1.4 ヘクタールの小さな農園を営んでいます。

農園ではシェードツリーのムサセアやシトラスを栽培しています。コーヒー品種はカツーラ種です。

この農園が最高品質の珈琲豆を生み出す秘訣は、コーヒーの実が成熟した一番いいタイミングで、丁寧に収穫していることです。

彼女は最高品質のコーヒーを栽培していることをたいへん誇りに思っています。

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Lot#: 21 RI - Uca Soppexcca, Prod - Ana Julia Y Marlon Jose Montenegro Blandon - Buena Vista



LOTE #21

FARM: BUENA VISTA

PRODUCER: ANA JULIA MONTENEGRO

Name and location of the Farm:

The property is located in the San Antonio community of Pueblo Nuevo, 22 km from Jinotega. It is located on the foothills of Cerro Datanli called El Diablo and is a reserve that gives a fresh climate, Wet and agreeable with a panoramic view of Lake apanas. Tell the story of your farm: The Farm was acquired by inheritance from my father, from very small I worked on the farm of my father, that allowed me to learn all the tasks and work of coffee cultivation. My property is equivalent to an area of 2 blocks of coffee and is only cultivated variety caturra. These plants are aged between 3 and 10 years, mostly production plants with a yield of 30 quintals per acre. Other crops that work as shade Musaceas and citrus are also being for household consumption.

Family generations:

My family was composed by three people, my husband, Luis Emilio Cruz Seaz, my son Luis Isaias Cruz Montenegro 14 months old and I that I have 29 years.

What is your secret for winning the competition?

The secret is to be sure picking the coffee at the right time, that the fruit has a good maturity that is not very green or over ripe, like the fallen, when the wet with the fermentation process, and having done all the work the café culture at appropriate times.

How do you feel to be a winner?

I am very happy, very excited to have a good quality coffee, in other years had participated in the contest and had been among the 50 finalists but did not qualify in the final. This gives me joy and enthusiasm and animates me to grow better coffee to continue to participate in the competition.

What do you think of the Cup of Excellence?

It is very good event which helps us to demonstrate the quality of coffee we have and in this way helps us generate more income as producers. We can also exchange with other coffee producer of coffee from another regions of Nicaragua. To continue doing this kind of event in a way to improve living conditions for producers.

Property Characteristics:

Farm: Buena Vista

Farmer: RI - Uca Soppexcca, Prod - Ana Julia Y Marlon Jose Montenegro Blandon

Rank: 21

City: Jinotega

Region: Jinotega

Country: Nicaragua

Farm Size: 1.40 Hectares

Coffee growing area: 1.40 Hectares

Altitude: 1266 masl

Certification: None

Coffee Characteristics:

Variety: Caturra

Processing System: Washed y Sun

Lot Size: 40 boxes

Pounds: 2,645.52 (1,199.99 kgs)

International Jury Score: 84.90

Cupping Number #: 854

Winning Bidder: honuKATOCOFFEE Inc.

Top Jury Descriptions: AROMA/FLAVOR - fruity, red apple, spicy, floral, , green pepper, raspberry, cedar sandalwood
ACIDITY - mild, tart elegant, malic OTHER - white grapes, heavy body, lime aftertaste, winy finish, elegant body