



NICARAGUAN BELLA AURORA ESPRESSO

NUEVA SEGOVIA - NICARAGUA - CATURRA & MARACATURRA - WASHED

FARM:	Finca Bella Aurora
OWNER:	Luis Joaquin Lovo Lopez
VARIETAL(S):	96% Caturra, 4% Maracaturra
PROCESS:	Fully washed
ALTITUDE:	1350-1450m
TEMPERATURE:	22°C (avr.)
REGION:	Nueva Segovia
COUNTRY:	Nicaragua
FARM SIZE:	35 Hectares
CERTIFICATIONS/AWARDS:	Cup of Excellence 2007, 2010, 2014

IN THE CUP: BROWN BREAD, MOLASSES & PRALINE

This farm is the recent inheritance of Luis Joaquin Lovo Lopez, who has undertaken stewardship of the estate from his 96-year-old father. After suffering for over a decade during the Nicaraguan Civil War in the 1980s, Finca Bella Aurora has gone from strength to strength; increasing productivity, investing in sustainable farming practices and placing in the national Cup of Excellence Awards three times.

The family are shrewdly aware of the balance between their harvest and the environment on which they rely upon. They take care of local water resources, making sure to fully filter "honey water" used in the washing process, using coffee pulp as a natural fertilizer and prunings for fuel.

This particular lot is grown in one small section of the farm named El Corsario, or The Pirate, after Don Joaquin's prize winning bull, whom he traded in exchange for this same plot of land. The farm is named after Don Joaquin's maternal grandmother, and also of the beautiful sunsets seen in this region.

This coffee is made up mostly of Caturra, and some Maracaturra (a hybrid of Caturra and Maragogype varieties), and carries the rounded sweet nuttiness you would expect. There is also a savoury, malty quality to the coffee which combines well with milk.

Roasted on Betty, our 60kg Probat coffee roaster from 1955, exclusively for Bakers & Co.

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