

ANA CAROLINA



@goldmtncoffee



scan with camera

PEACH CANDY

MICROLOT

COFFEE PROFILE

FARMER	Ana Carolina
FARM	La Bendicion
REGION	Jinotega, Nicaragua
ALTITUDE	1241 meters
VARIETY	Red catuai
PROCESS	Washed

CUPPING NOTES



PEACH



HONEY



APPLE

We love the peach candy-like notes in this nanolot!

Ana Carolina



Ana Carolina's 100% red catuai is a far trip from the dry mill, requiring a 2-hour journey to get down the mountain. Her coffee is uniquely malic in a peach candy-like way that impresses cuppers each year. The entire lot is depulped by a hand crank without the use of a gas or electric motor! Ana Carolina hopes to build a new wet mill in the coming years and to continue improving her farm's yield with support from Gold Mountain Coffee Growers and direct connections with roasters.