

Nicaragua

Finca La Pavona

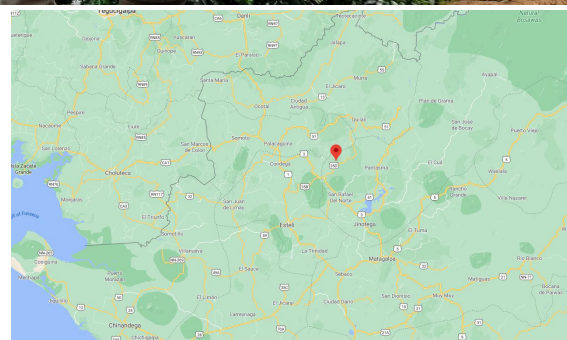
InterAmerican
COFFEE



Farm Information

Country: Nicaragua
Region: La Pavona, Jinotega
Altitude: 1.100-1.300 masl
Farm: Finca Los Andes, La Pavona
Owner: Mag. U. Salamun & Dr. S. Khalil

Ulrich Salamun produces first rate coffee on his “Finca Los Andes”, but he confesses that he always refers to it by its regional name as “Finca La Pavona”. The Austrian Ulrich Salamun, who is also known for his comedian group “maschek”, is growing coffee in Nicaragua since 2003. The coffee is pulped, fermented, washed and pre-dried on the farm, then transported to the family owned Dry Mill, where it is sun dried and – after a period of rest of at least six weeks – hulled and carefully prepared for exportation.



Coffees

A harmonious symbiosis of vanilla with citrus fruit with a distinctly chocolate ending.

Vanilla

Chocolate

Citrus

Varieties: Red Catuai, Caturra, Paca

Processing: hand-picked, hand-pulped, washed, sun dried, fermented



InterAmerican Coffee GmbH
Coffee Plaza | Am Sandtorpark 4
20457 Hamburg, Germany
Phone +49 40 373 367
E-Mail: iac.hamburg@nkg.coffee

InterAmerican Coffee Schweiz
Bahnhofstrasse 22
CH-6300 Zug, Switzerland
Phone +41 41 728 7286
E-Mail: iac.zug@nkg.coffee

InterAmerican Coffee Ltd.
59-61 Farringdon Road
London EC1M 3JB, United Kingdom
Phone +44 20 7796 2255
E-Mail: iac.london@nkg.coffee

www.interamericancoffee.de