

NICARAGUA

SHG EP



WE'VE GOT
YOUR BATCH

REGION: Blended Regions

ALTITUDE: 1,000 to 1,400 M

PROCESSING: Fully Washed and Sun Dried

VARIETAL: Mostly Typica, Caturra and Bourbon

HARVEST MONTHS: December to March

These SHB lots are generally a blend of coffees from small farmers all around Nicaragua. The beans are bought and sent to the dry mill where they are processed and blended to hit a certain "Nicaraguan" flavor profile.

Strictly High Grown (SHG) specifies the altitude at which the coffee was grown. A coffee must be grown at high altitudes be considered SHG. The higher altitude and lower temperatures mean that the coffee fruit matures more slowly, creating a denser bean. EP stands for European Preparation. EP beans are Screen 15+ and allow a maximum of 8 defects per 300g.

CUPPING NOTES: Medium Acidity and Body, Brown Spice, Iced Tea, Lemon, Clean Finish.



NOT JUST COFFEE, YOUR COFFEE.



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