



CAFÉ HOLÍSTICO

NICARAGUA

MEDIUM ROAST

Café Holístico has started working with Global Brigades holistic communities in Honduras, to build the capacity of local coffee farms to source for future Café Holístico coffee. In the meantime, we're currently sourcing fair trade coffee from the Aldea Global Cooperative in Jinotega, Nicaragua that is providing us with women owned/processed coffee from Tierra Madre.

Aldea Global is an association that reaches over 1200 farmers in the Jinotega region. Only about half of their producers are coffee growers. One of their primary goals is teaching others how to be sustainable with their small farms. For example, coffee is a staple crop in this region, but with a short growing season (Jan-April), it yields a small amount of money every year; certainly not enough to sustain a family through an entire year. With help, farmers learn how to diversify their crops, to have other means of income (like growing beans, corn, or plantains), many of which can be planted in different tiers amongst the coffee plants.

This specific lot comes from the Tierra Madre project, which focuses its energy on women producers. As part of this project, Aldea Global helps these women producers get titles to the land they live and farm on, and empower them to do what they want to their land.

Each pound of Café Holístico will directly help not only Global Brigades, but help this amazing Tierra Madre project.

FARM

Aldea Global
Tierra Madre Project

VARIETY

Bourbon, Caturra, Catuai, Catimor

ALTITUDE

1000-1400 masl

PROCESS

Washed, Dried on Raised Beds

ROAST

Medium

BODY

Mild 1 2 3 4 5 Full

BRIGHTNESS

Low 1 2 3 4 5 High

TASTING NOTES

Medium bodied coffee,
with notes of citrus