



DRWakefield

EST. 1970

Nicaragua

# LAS MORENITAS

Passion, precision, and people-driven success converge, crafting exceptional coffees that embody the spirit of innovation and quality.



Nicaragua

## LAS MORENITAS



<i>Farm</i>	Las Morenitas
<i>Owner</i>	Victor Robelo
<i>Region</i>	Cerro Bonetillo, Jinotega
<i>Altitude</i>	1000 - 1250 masl
<i>Size</i>	134 hectares
<i>Varietals</i>	Caturra, Marsellesa, Red and Yellow Catuai
<i>Processes</i>	Washed, Natural, Honey
<i>Harvest</i>	December - March
<i>Certification</i>	Rainforest Alliance

Las Morenitas is one of seven properties that reach across Jinotega and Matagalpa owned by Victor Robelo as part of the Las Nubes group. Originally bought in 2011, eighty percent of the farm is Caturra. Where Catimor once grew though, has now been replaced with Marsellesa, a newer varietal showing great promise in Nicaragua and Mexico. Marsellesa is a cross between Hybrido de Timor and Villa Sarchi as part of a pedigree selection process in Nicaragua with an eye to cup quality as well as La Roya resistance. It also sits as part of the WCR Verified program.

The workers on the farm itself are paid 35% higher than the market rate as a way to ensure the best pickers come back to work at the farm when harvest is in full swing and are rewarded for their efforts in doing so. Engineer Ismael Gonzales plays an important role in duties across the farm, but success is seen as a team effort.

The coffee is picked and processed at the farms own wet mill under supervision by Production Manager Jimmy Valenzuela and is cupped by Jeyson Chavarria as a final step in cup quality control. Their attention to detail has seen the farm place in Cup of Excellence.

