

Organic Nicaragua



Segovia PRODECOOP Fair Trade



Location
Segovia Mountains, Nicaragua

Altitude
1,250 masl

Varietal
Bourbon, Caturra

Process
Fully Washed

Drying
Patio sun-dried

Harvest
November - March

Export
February - July

Over 2300 small-scale farmers have joined together to create the Central Multiple Service Cooperative, better known as PRODECOOP. The initial coffee processing takes place on the individual farms. Sun drying and final processing takes place at the coop's dry mill, Las Segovias, located in the town of Palacaguina. PRODECOOP carefully supervises all phases of the coffee production and processing in order to ensure strict quality control. The coop has spent the last few years identifying and marketing the coop's best coffees in order to improve the economic status of all the farmers. The coop families are proud to offer these excellent, high quality coffees as an example of their hard work and dedication.



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