

# NICARAGUA MARIO JOSE ORTÉZ

Delicate, rose, grapefruit and blackberry.

**PRODUCER** Mario Jose Ortéz

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**FARM** Finca San Martin

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**MILL** Beneficio La Estrella

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**REGION** San José, San Fernando, Nueva Segovia

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**VARIETY** Caturra

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**PROCESS** Washed

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**ALTITUDE** 1400-1550m

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Producer *Mario Jose Ortéz* has started using longer fermentation times to achieve greater flavours and complexity in his coffee. Previously fermenting for 16 hours, he is now fermenting for 18-22 hours. Mario delivers his wet parchment to *Beneficio La Estrella* for controlled drying which significantly increases the quality of coffee he produces.





## FINCA SAN MARTIN, NICARAGUA

This is the third year we have sourced coffee from *Mario Jose Ortéz*. Mario and his family provide work to 45 employees each year and are continuing to invest in equipment to meet the challenge of producing fantastic coffee from a small farm.

#clarkstcoffee