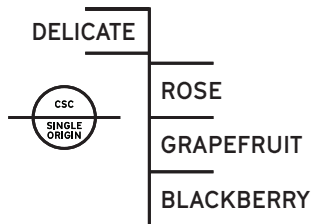


NICARAGUA^{CSC}

MARIO ORTÉZ

PRODUCER	— MARIO JOSE ORTÉZ
FARM	— FINCA SAN MARTIN
MILL	— BENEFICIO LA ESTRELLA
REGION	— SAN FERNANDO, NUEVA SEGOVIA
VARIETY	— CATURRA
PROCESS	— WASHED
ALTITUDE	— 1400-1550M

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.



#CLARKSTCOFFEE

CLARK ST COFFEE