



INTERCONTINENTAL COFFEE TRADING

SPECIALTY IMPORTERS OF FINE GREEN COFFEE

A proud partner of Hamburg Coffee Company Group

NICARAGUA UCA SAN JUAN DEL RIO COCO

Nestled in Nicaragua's northern highlands, the coffee-growing areas around Jinotega and Matagalpa offer the perfect combination of altitude, rainfall, and fertile volcanic soils. The cool mountain climate and shaded canopies allow cherries to mature slowly, developing dense beans with deep sweetness and balanced acidity. These conditions, paired with the country's long-standing coffee heritage, produce clean, full-bodied cups that represent the best of Nicaragua's classic profile.

This coffee is produced by UCCEI (Unión de Cooperativas de Café Ecológico Industrial), a cooperative dedicated to improving producer livelihoods through sustainable and organic farming. UCCEI brings together hundreds of smallholder farmers who cultivate coffee on family-owned plots averaging 2–4 hectares. The cooperative provides technical training, supports post-harvest processing improvements, and ensures members receive fair, stable prices. Their commitment to organic certification and community development strengthens both environmental stewardship and coffee quality year after year.

This lot is graded SHG EP (Strictly High Grown, European Preparation). SHG designates that the coffee was cultivated above 1,300 meters, where cooler temperatures encourage slow cherry maturation and more complex flavor development. EP ensures precise hand-sorting for screen size and defect removal, resulting in a clean, consistent cup. As an organic-certified coffee, it is grown without synthetic fertilizers or pesticides, relying on natural composting and shade management to preserve biodiversity. Expect a balanced, structured cup with notes of brown spice, dark chocolate, nut, and raisin, showcasing Nicaragua's hallmark sweetness and smooth finish.

FARM/COOPERATIVE	UCCEI (Unión de Cooperativas de Café Ecológico Industrial)
REGION	Jinotega & Matagalpa, Nicaragua
ALTITUDE	1,200 - 1,400 MASL
PROCESSING	Washed
GRADE	SHG EP
VARIETALS	Bourbon, Catuai, Caturra,
HARVEST	December - March
CUPPING NOTES	Brown Spice, Dark Chocolate, Nutty, raisin



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