



DIOS TE AMA



WHO ARE WE? RAMACAFE'S HISTORY

We are a long-standing family business based in the stunning green mountains of Northern Nicaragua.

We, the Hück and Ponçon families, have been producing sustainable, top-quality coffee for the last 20 years.

We are internationally recognized for our commitment to producing high-quality coffees for the most demanding markets.



Hück Figueroa Family

WHO ARE WE? RAMACAFE'S HISTORY

We are proud to have achieved **economic stability** whilst simultaneously actively **investing in environmental conservation** as well as the **development and well-being** of our employees and surrounding communities.

Our farms are **internationally acknowledged** as exemplary models of sustainability and quality. They are certified by universally respected organizations and private companies that purchase our coffees.



Ponçon Guier Family



OUR VALUES

Our coffee farms in Nicaragua are living proof that **quality, productivity, investment in people** and **environmental conservation** are essential for creating **sustainable agriculture** – **both economically and environmentally**.

Our **years of experience** and investment in these values allow us to **continue** providing our clients with **top quality coffee**, as well as **growing** as a business by **developing** and **refining** our production techniques, bringing **exciting new flavours and processes** to an ever-growing and changing market.





OUR FARMS:

Each of our farms, Las Marias, San Francisco, La Virgen, San Martin, San Diego and San Jorge, has its own **characteristics and style**. Between them, they make Ramacafe a **unique** and **outstanding** player in the international coffee sector.

Exclusivity – We are able to offer our clients access to **limited-edition coffees**, by producing certain varieties of coffee on a very **small scale**. These rank amongst the most exclusive coffees in the world.

Technology – We are at the forefront technologically, and continue to **invest** in and **develop** new coffee varieties such as **Marsellesa**. We currently have the only seed bank in the world of this coffee variety, which enables us to offer **unique styles** and **flavours** to our clients.





OUR FARMS:

Education – We provide free schooling to children, with a computer for every child, up to sixth grade. We also provide adult education, computer courses as well as free 24hr medical care. All this is available to **employees and their children**, as well as the wider community.

Environment – We protect and improve the environment within and surrounding our farms. We provide drinking water to surrounding communities as well as continually maintaining our rich flora and fauna. This not only **protects** the astounding natural beauty, but **improves** the quality of the coffee which grows amongst these plants and animals.





OUR COFFEES:

FINCA LA VIRGEN has floral and honey aromas with an enveloping body. It's fruity, with a delicate acidity and a delicious sweetness.

FINCA SAN MARTIN is well balanced with floral aromas, caramel and chocolate notes, good body and an exceptional acidity.

FINCA SAN FRANCISCO is very balanced and clean, with bright orange acidity, cinnamon, melon and caramel notes, and very good sweetness.





OUR COFFEES:

FINCA LAS MARIAS is clean with an intense floral aroma, a sweet flavour with chocolate notes, a creamy, consistent, balanced and well-structured body and a pleasant citric acidity.

FINCA SAN DIEGO is a beautiful coffee with medium intensity acidity, with orange citrus notes, green apple; medium body with an intense creaminess and white chocolate notes. Its flavor is characteristic of the Matagalpa region; lots of chocolate and distinct body, well balanced, with floral notes.

FINCA SAN JORGE has a unique flavor and aroma with mandarin citrus notes and passionfruit, medium good acidity, notes of chocolate and vanilla, a bittersweet taste with a nice complexity.





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