



Los Mesones de La Trampa is a coffee and cattle farm located in the northern part of Nicaragua. It is part of the “National Park of Datanlí El Diablo”, this park or biological reserve, and an area protected by law and is located 135 km north of Managua in Jinotega.

The farm has an area of 128 hectares with altitudes that range between 1100 and 1350 mts ASL and with annual rainfall of 1700 and 2500 mm, average temperatures oscillates between 17°C and 25°C, and most of the year it has a fog humid weather typical of tropical rainforest.

Even though we are a relatively new farm, we have a long history of coffee farming, founded as *La Trampa* by Carmen Herrera (great grandfather), to Garold and Mercedes LaRue (parents) who built a fantastic coffee enterprise and also lost possession of it during the Sandinista Regime during the 1980's. In the late 1990 and early 2000 the original *La Trampa* was returned to the family but in a deplorable state. To make it feasible economically again, it was divided into lots between the siblings; this is the birth of *Los Mesones*, which, by the way, its name comes from one of the original plantations.

Coffee farming has changed during the last 20 years, to be in the business for the long run, one has to be socially, ecologically and technologically conscious; our strategy is to follow a certification program by a recognized and serious worldwide organization which is why we are Rainforest Alliance certified.

Sustainability and better coffee practices are one of the goals to enhance every year and we do so, the quality

of life of our employees are not only guaranteed by what is required by law but much more, so its own approach to the biodiversity in the farm, both, conservation and protection wise; such as

reforesting areas as to create corridors for wild species, better use of land to minimize usage of water and erosion, reforestation programs, being involved with the local communities and much more, as to improve the quality of life for all who live around us.



Another goal is to continually improving our processes for maintain our quality of coffee, today we produce coffee varieties such as caturra, java, catuais and parainema. Our coffee's characteristics are an intense dark chocolate flavor, some creamy textures and a floral aroma, also a medium to high body, sweet and citric notes; those are the results of the land and cultivation procedures, we are also continually updating our wet and dry mill processes to maintain the consistency of our quality .

We live at our farm, testimony in itself that it is an absolutely wonderful place to be at. We are very proud to offer you a cup of our sustainable, superb quality and absolutely delicious coffee, we expected you love it as much we enjoy producing it!

We invite you to see a small photo collage of our world.

Jinotega, Nicaragua

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**Employee
housing**



**Typical working
conditions of our
employees.**



**Social and local
involvement in
the local school.**



Ecosystem consciousness (reforestation).



Our home at the farm.



Java



Flowering season



Our beautiful weather



Pics of Coffee Plantations



