

socially friendly way possible. It is a coffee with history, with pride and with high standards of quality. Our superior coffee is available to the US market through Selva Negra owner's daughter's company, Beanealogy.



History of the Estate

Selva Negra's history is in many ways the history of the coffee in Nicaragua altogether. In the 1880's the Nicaraguan government invited young German immigrants to come and settle in Nicaragua in order to promote coffee growing in the northern highlands. Many young immigrants accepted the offer, thus forming the main coffee plantations of the country; many of them bare names of their motherland.

Selva Negra's (Black Forest) Coffee Estate is called Hammonia, Latin for Hamburg. Located at about 4,000 ft. above sea level, Hammonia has been producing fine old style Arabica coffee for over 100 years. Eddy Kühl & Mausí Kühl-Hayn, the farm's proprietors are descendants of two of these original German immigrants - Alberto Vogl and Klaus Kühl.

Highest Quality

Selva Negra Estate Coffee is grown at a high altitude in a shaded environment. This allows the bean to have a slow development cycle which instills an intense and fulfilling flavor to each bean. The coffee is not only 100% Arabica, but more importantly it is grown on a large percentage of Bourbon and Typica coffee trees (which produce higher quality beans than other varieties of coffee trees). The region of Matagalpa, Nicaragua is mountainous with excellent volcanic soil for the coffee growing enjoyment. Finally, the coffee is prepared using an environmentally friendly washing process, which gives the coffee still one more unique quality enhancing aspect.

Sustainable Coffee

Some examples of the many ecological efforts at Selva Negra include:

- Shade Coffee –coffee grows under the shade and protection of centennial indigenous trees that provide the environment for slowly maturing dense flavorful beans.
- Use of coffee by-products – No waste goes to waste at Selva Negra. From the use of the pulp that is used as compost to the honey water waste that is used to produce methane gas.
- Innovative organic weed and pest control - Selva Negra has their own labs where organic weeds and pest controls are developed.

Employee Benefits

Selva Negra is a very successful estate for many reasons, but mostly for its high quality standards in all they do. This does not end with the quality of the coffee and its processing, or with the quality of the environment with all its sustainable implications, but extends to the quality of life of those that live in the estate.

- Housing
- On-site medical clinic
- Sponsored baseball teams
- Schooling
- Hosting of social events
- Christmas party
- On-site convenience store
- Training and conferences

Mill and Processing

The mill used at Selva Negra is designed to work without water. The water is used only to push the coffee cherries through the system. After picking, the coffee cherries are taken to a receiving tank. Here the water pushes the coffee cherries through the tank into the filter. (to remove any

stones or debris), this water will be piped aside and used again at the end of the mill to push the coffee after the pulp has been removed. The coffee goes from the tank to the filter, to the de-pulping machines, and then to a classifier that will separate first quality from second, lastly the coffee is taken to a concrete fermentation tank. Originally this work was all done with water, meaning that a lot more water was contaminated. This system uses 40 times less water than many other traditional commercial coffee mills.

With all the items listed above, you can see why we get so excited about our coffee, and yet Selva Negra goes one step further with a number of social programs that can only be found in a handful of coffee plantations around the world.

Now that you have a good understanding of our family's coffee, enjoy ever last sip of Selva Negra Coffee in your cup!