

# Costa Rica LA CIMA

## CUP PROFILE

Layers of clean fruit and distinctive black currant notes give way to strawberry, green apple and caramel flavors and a wine-like tannic acidity.

## ABOUT THIS COFFEE

This coffee represents the community of La Cima, or “The Top,” referring to its mountainous perch in Perez Zeledon.

The region is populated by immigrants from the Central Valley who, toward the end of the 19th century, noted the area’s gentle climate and rich soil and resettled with their coffee crops. Coffee has since significantly contributed to the region’s social and economic development and generated a culture of values and principles built on family unity.

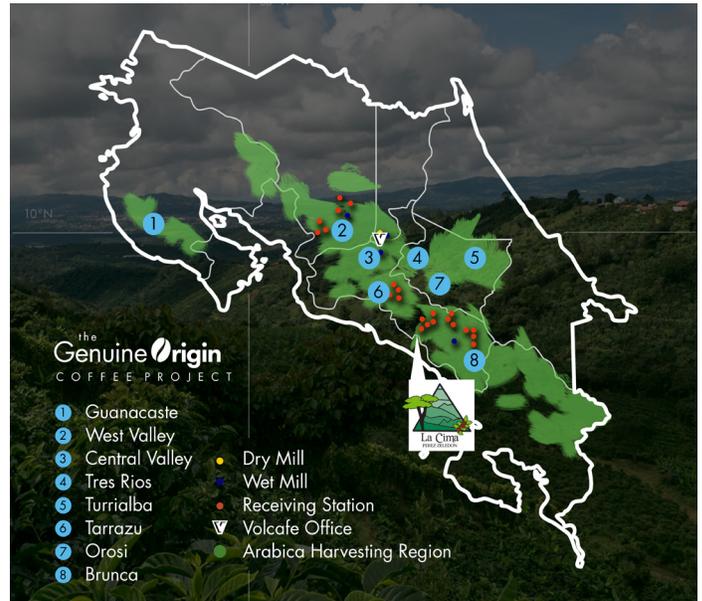
Farms here dot the southeastern slopes of the Talamanca mountain range and on average are about 3.25 hectares (8 acres). The climate is ideal for coffee production, and the region produces coffees with outstanding aromas and acidity. But yields here are lower than the country average.

Our Volcafe Way farmer support teams have been working with producers to help them implement new agroforestry systems to enrich the soil with organic material and ensure a consistent production of high-quality coffees.

## ABOUT COSTA RICA

Costa Rica’s tallest mountain, Cerro Chirripo (3,820 masl), borders Perez Zeledon to the northwest, and Panama marks its southeastern border. Irregular topography, pure, abundant rivers and diverse ecosystems create ideal conditions for producing outstanding coffees.

Another essential bragging point about Costa Rica is that farm workers, including migrant workers who arrive for the harvest, are guaranteed a minimum wage and have access to the national healthcare system.



### **Region:**

Perez Zeledon

### **Producers:**

98 producers from La Cima

### **Average farm size:**

3.25 hectares (8 acres)

### **Community/mill:**

El General Mill

### **Altitude:**

1,250–1,700 meters ASL

### **Varieties:**

Caturra, Catuai, Obata

### **Processing:**

Ripe, red cherry, washed, slow dried in machines

### **Harvest:**

October 2016–February 2017



**La Cima**  
PEREZ ZELEDON

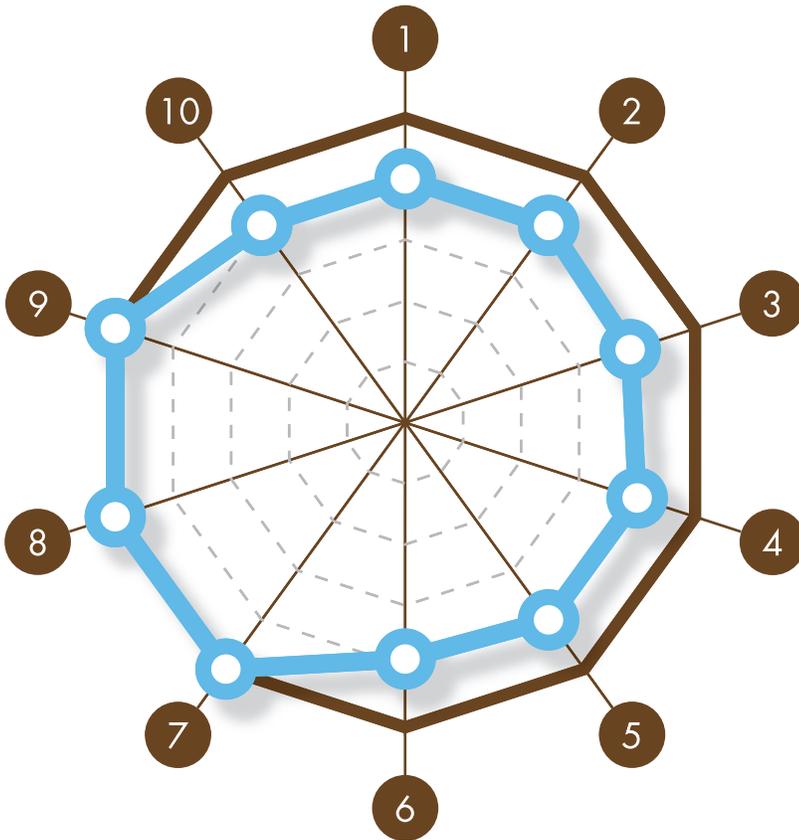
Costa Rica

# La Cima

**FROM OUR TEAM IN COSTA RICA**

*"This lot was selected for its outstanding cup profile. We found it to have lots of fruit layers and dominant acidity. It also has a tannic, wine-type aftertaste."*

FLAVOR	Black currant, green apple, caramel
BODY	Full
AROMA	Sweet, black currant
ACIDITY	Winey



1	<b>8.00</b>	FRAGRANCE/AROMA
2	<b>8.00</b>	FLAVOR
3	<b>7.75</b>	AFTERTASTE
4	<b>8.00</b>	ACIDITY
5	<b>8.00</b>	BODY
6	<b>7.75</b>	BALANCE
7	<b>10.0</b>	UNIFORMITY
8	<b>10.0</b>	CLEAN CUP
9	<b>10.0</b>	SWEETNESS
10	<b>8.00</b>	OVERALL

Moisture: 12.7% on offer sample