



**CUP PROFILE**

Cherry, lemon and toasted almond notes, with a silky body, tart, orange acidity and fruity-red aftertaste.

**ABOUT THIS COFFEE**

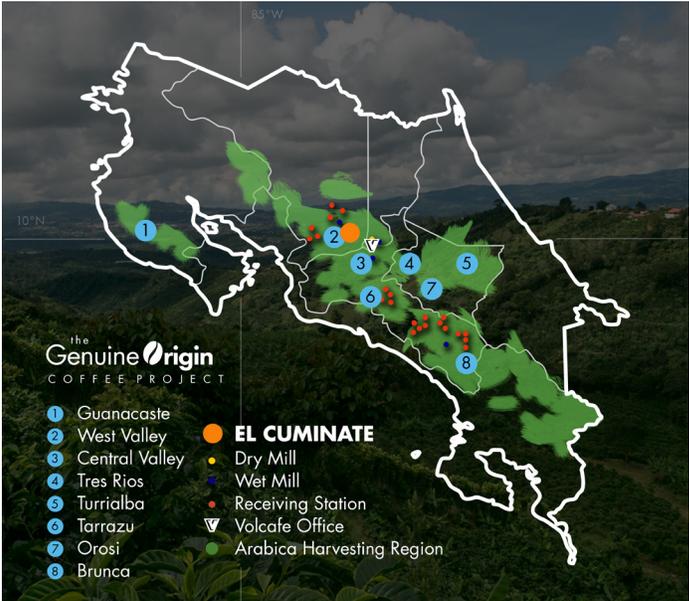
The Bansbach family has been in coffee in Costa Rica for three generations. In 2007, they purchased a coffee estate that was in an almost abandoned condition, but that at 60 hectares was larger than the average coffee farm. Through an organized renovation program, they turned it into an exemplary plot. This year, their hard work, and focus on outstanding quality, achieved beautiful results and points to a very promising future.

Why the name? *El Cuminata* is a catfish variety in Costa Rica. At the moment of the purchase, the Bansbachs had some business in the fish industry and decided to extend the name to their newest coffee venture.

**ABOUT THE REGION**

Costa Rica borders Nicaragua on its northern border and Panama to the south. It's a country that prides itself on its quality of life. Farm workers—including migrants who come for the harvest—are guaranteed a minimum wage and have access to the national healthcare system.

The West Valley is one of Costa Rica's most dynamic and multifaceted regions in the production of high-quality coffees, thanks in part to its numerous microclimates. Further, modern agricultural practices are a constant, and government regulations ensure production of only the highest-quality coffees.



**Region:**  
West Valley,  
San Juanillo de Naranjo

**Producers:**  
The Bansbach family

**Farm size:**  
60 hectares

**Altitude:**  
1,600 meters ASL

**Varieties:**  
Caturra

**Processing:**  
Washed

**Harvest:**  
February–March 2017



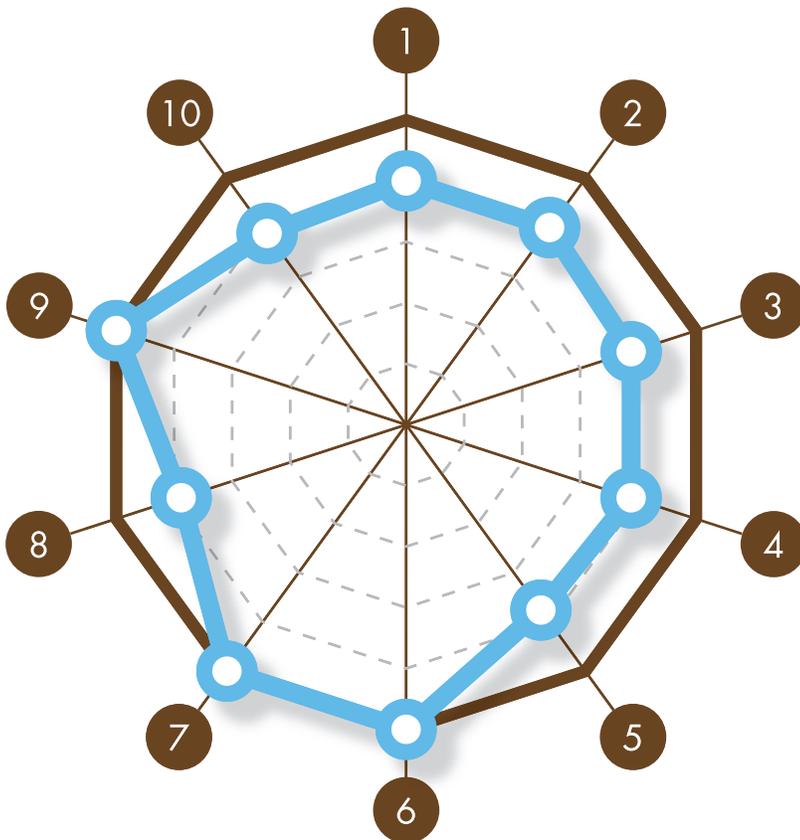
Costa Rica

# El Cuminante

**FROM OUR TEAM**

*"This lot was selected for its outstanding cup profile and for the exemplary nature of its crop renovation and planning. Through their hard work, in just 10 years, they have renovated almost the entire farm and introduced a business approach to their handling of the different plots. It is an example for fellow farmers in the area to follow, so that they can take advantage of the outstanding conditions in the region to produce world-class coffee."*

- FLAVOR** Cherry, lemon, toasted almond
- BODY** Smooth, silky
- AROMA** Citrus and red fruit
- ACIDITY** Tart orange zest



- 1 **8.00** FRAGRANCE/AROMA
- 2 **8.00** FLAVOR
- 3 **7.75** AFTERTASTE
- 4 **7.75** ACIDITY
- 5 **7.50** BODY
- 6 **10.0** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **7.75** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **7.75** OVERALL

Moisture: 11.9% on offer sample