



## Cup Profile

Medium body, bright acidity with flavors of creamy milk chocolate, berries, tropical fruit and honey.

### About the Beneficio San Diego Mill

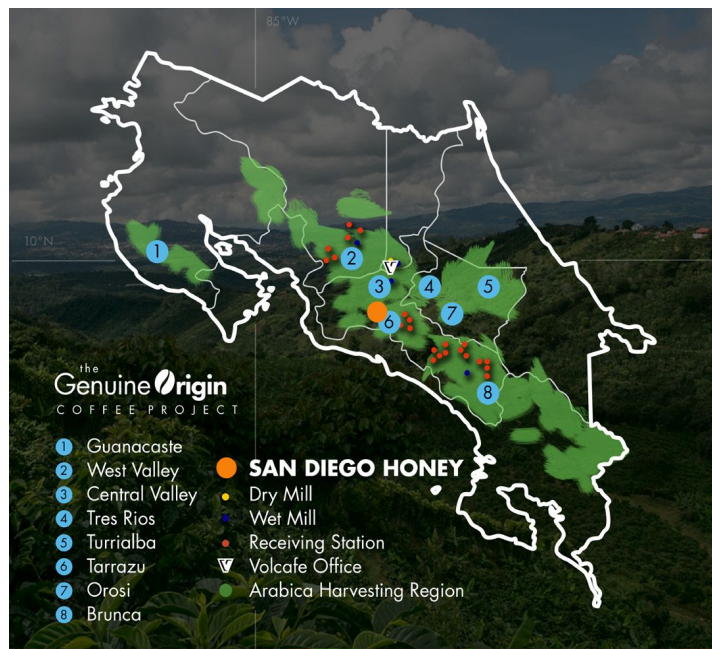
Beneficio San Diego is the most modern mill in Costa Rica. It was established in 1888 and has been innovating ever since.

Today Beneficio San Diego specializes in coffees from the Tarrazú and Tres Ríos regions. The mill takes pride in striving for ever increasing efficiency and quality standards. At the same time it has taken a leading role in working with producers to ensure good community relations and sustainable production.

### About the Coffee

The honey process started in Costa Rica and has since spread to other countries in Central America. In this process some or all of the mucilage of the coffee cherry - or coffee honey - that coats the parchment is left on during the drying stage, giving the coffee a sweetness that resembles a natural.

This Tarrazú coffee was hand-picked, depulped and moved to patios - African beds - where it was dried for a week until it reached the desired humidity.



### Coffee Specification

<b>Region:</b>	Tarrazú
<b>Altitude:</b>	1200 - 1750 meters ASL
<b>Varieties:</b>	Caturra and Catuai
<b>Processing:</b>	Honey
<b>Harvest:</b>	January - March 2020
<b>Moisture:</b>	11.9% on pre-shipment sample
<b>Mill:</b>	Beneficio San Diego Mill

### Coffee Descriptors

<b>FLAVOR</b>	Raspberry, Tropical Fruit, Honey, Milk Chocolate, Roasted Almond
<b>BODY</b>	Medium
<b>ACIDITY</b>	Bright