

Cup Profile

Heavy body, medium acidity with flavors of creamy milk chocolate, caramel and berries.

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.

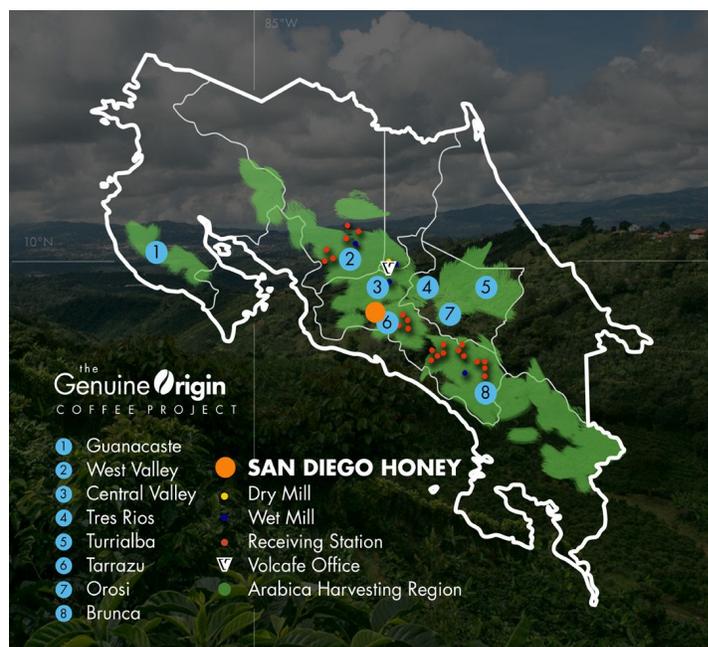
This Tarrazú coffee was hand-picked, depulped and moved to patios - African beds - where it was dried for a week until it reached the desired humidity.

Protecting Costa Rica's Jaguars

Our Costa Rica Jaguar Tarrazú Honey is one of our coffees with a purpose. The coffee is the same as San Diego Honey, but we are asking roasters to pay \$.10/lb more - and Genuine Origin is matching it - for the coffee to finance FUNDAZOO's program to protect Costa Rica's diminishing jaguar population.

About FUNDAZOO

FUNDAZOO is an organization that is actively involved in conservation through research, habitat management and education. Conservation activities include species exhibitions, natural history, guided tours and workshops for students. Reforestation and rehabilitation of the zoo, as well as the Conservation Center in Santa Ana. Also, FUNDAZOO actively works with Conservation Planning Specialist Group (CPSG) of the Species Survival Commission (SSC) of the International Union for the Conservation of Nature (IUCN).



Coffee Specification

Region:	Tarrazú
Altitude:	1200 - 1750 meters ASL
Varieties:	Caturra and Catuai
Processing:	Honey
Harvest:	January - March 2019
Moisture:	11.9% on pre-shipment sample
Mill:	Beneficio San Diego Mill

Coffee Descriptors

FLAVOR	Raspberry, Tropical Fruit, Honey, Milk Chocolate, Roasted Almond
BODY	Medium
ACIDITY	Bright