



Costa Rica

Jaguar Mountain Natural Anaerobic

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 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 Natural Anaerobic Process

The natural anaerobic process starts with selection of handpicked super mature coffee cherries that have a Brix degree (a measurement of sugar content) near 26. Selecting the cherries when they are at their ripest allows them to have a high sugar content and thus feed the anaerobic process. For this artisanal process, the coffee cherry and mucilage is left on the bean (natural processing) and placed in a sealed tank for the fermentation process. The tanks are airtight, and the absence of oxygen stimulates an anaerobic fermentation process. The process develops in a unique series of acids such as lactic and malic, resulting in a very complex flavor. Once ready the coffee is 100% sun dried.

About the Jaguar FUNDAZOO Program

Furthermore, as part of an agreement between Volcafe & Fundación Pro Zoológicos, a donation of \$1 is made for every quintal sold to finance the organization's efforts in preserving Jaguars (*Panthera onca*), an endangered feline species in Costa Rica. The Jaguar is the third largest feline species whose natural habitat ranges from the Southwestern United States to Argentina.



Producer: Beneficio San Diego Mill

Varietals: Catuai, Caturra

Process: Natural Anaerobic

Region: Tarrazú and Tres Ríos

Altitude: 1200 - 1750 masl

Harvest Period: January - March

Quality Control Evaluation

Flavor: Cherry, Citrus, Grapefruit, Lemongrass

Body: Light

Acidity: Bright

Moisture: 12.60%