

Costa Rica

SAN DIEGO TARRAZÚ NATURAL

CUP PROFILE

A sweet, balanced cup with a bright pineapple acidity and flavors of ripe berries, stone fruit and gentle cream.

ABOUT THIS COFFEE

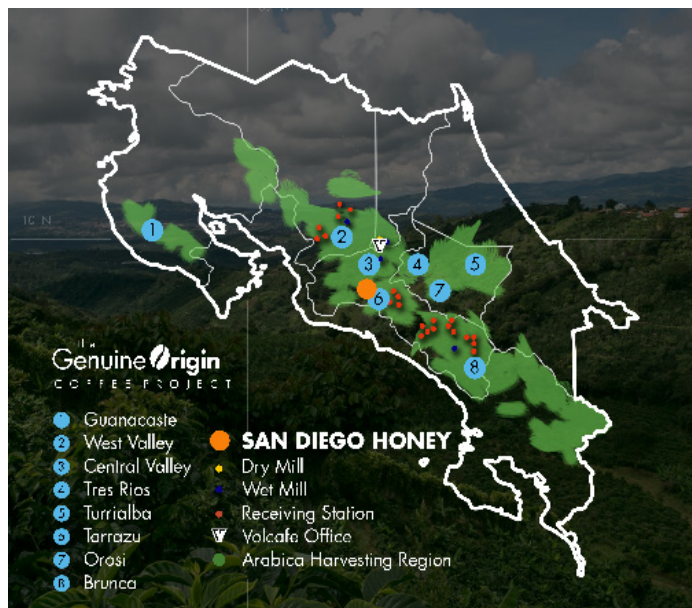
Beneficio San Diego, the mill in which this microlot was processed, is the most modern and one of the top three largest mills in Costa Rica. It was established in 1888 and has since specialized in the Tarrazú and Tres Ríos areas. Beneficio San Diego takes pride in its innovative spirit in coffee milling and processing. The mill is constantly striving for increasing efficiency and quality standards, whilst working with producers to ensure good community relations and sustainable production for years to come.

As the average farm size of three hectares in the Tarrazú region, this unique natural coffee is produced by a community of farmers who deliver to the San Diego wet mill. These are carefully selected during the harvest, based on their farm condition and cherry ripeness.

ABOUT THE REGION

The Tarrazú region is the nursery of Costa Rican coffees. It is situated in the country's highlands, where the slopes of its mountains dominate the landscape and coffee plantations are found at over 1,500 meters above sea level.

Tarrazú has a seven month long rainy season (May to November) followed by a very distinct dry summer. The Coffee production cycle aligns with the distinct seasons, the harvest being during the dry season, allowing for the better drying and quality of coffee.



Region:

Tarrazú

Mill:

Beneficio San Diego Mill

Altitude:

1,960 meters ASL

Varieties:

Caturra, Catuai

Processing:

Natural

Harvest:

January 2020