



**CUP PROFILE**

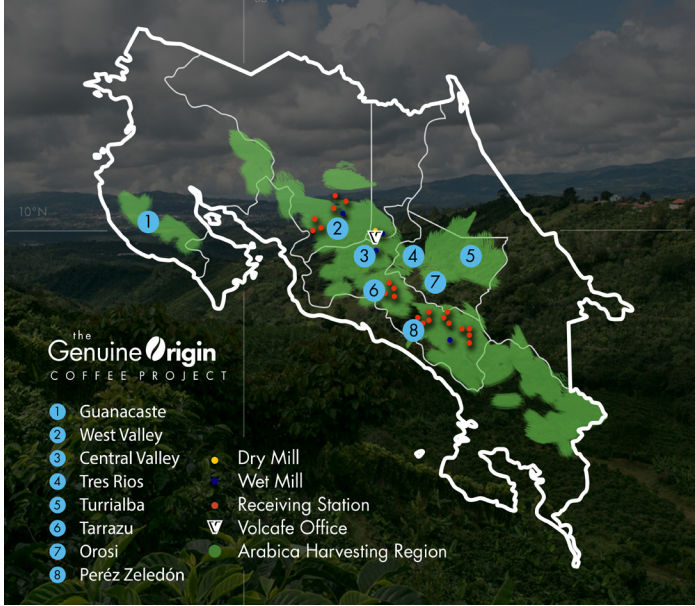
A very balanced cup with cinnamon, hisbiscus and berry sweetness that blossoms as the coffee cools.

**ABOUT THIS COFFEE**

The owner and founder of Cordillera de Fuego, don Luis Campos, first bought the farm in 1984 shortly after graduating from university. Over the past 10 years don Luis has been experimenting with different coffee processing options and invented such process as the termico and anaerobic process. In addition to quality innovation the farm and wet mill joined the national group NAMA (Nationally Appropriate Mitigation Actions) in 2017 with the objective as a group to reach reduction emissions of green house gases within the coffee sector. One of the biggest projects they have done is the installation of solar panels, with these panels the main office is able to run off of 100% solar energy plus the solar panel also supply more than 50% of the energy for the wet mill.

**ABOUT THE PROCESS**

The Termico process is a new, experimental coffee process invented by don Luis Campos of Cordillera de Fuego. The process enhances the natural sweetness and fruit flavors of the coffee. The process starts by selecting the cherries when they are at their ripest allowing them to have a high sugar content and thus feeding the Termico process. The semi-washed coffee is then heated with some of the coffee mucilage left on the bean. The exposure to the heat starts to breakdown the natural sugars of the coffee cherries, partially caramelizing them. This inventive process gives the coffee an exceptionally sweet and fruity flavor as well as a round and balanced cup.



**Producer:**  
Cordillera de Fuego

**Region:**  
Tarrazú

**Altitude:**  
1,600 - 1,750 meters ASL

**Soil Type:**  
Ultisol

**Temperature:**  
24°C

**Varieties:**  
Caturra, Catuai

**Processing:**  
Termico (Thermic)

**Crop Period:**  
November - March

