



Cup Profile

Enjoy a smooth body & citric acidity with notes of creamy milk chocolate, red fruit and honey.

About the Beneficio San Diego Mill

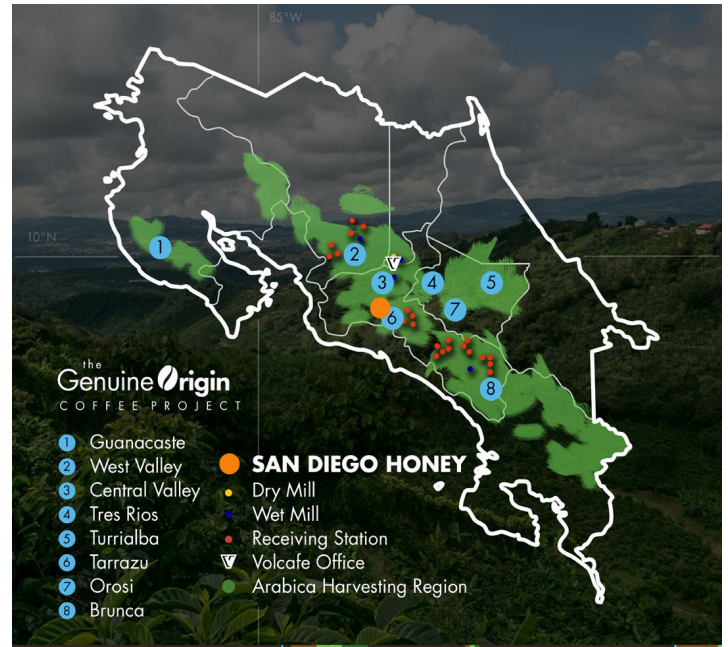
Beneficio San Diego is the most modern mill in Costa Rica. It was established in 1888 and has been innovating ever since.

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

Region:	Tarrazú
Altitude:	1200 - 1750 meters ASL
Varieties:	Caturra and Catuai
Processing:	Honey
Harvest:	January - March 2021
Moisture:	12.2% on pre-shipment sample
Mill:	Beneficio San Diego Mill

Coffee Descriptors

FLAVOR	Milk Chocolate, Orange, Red Fruit, Honey
BODY	Medium
ACIDITY	Medium