



Cup Profile

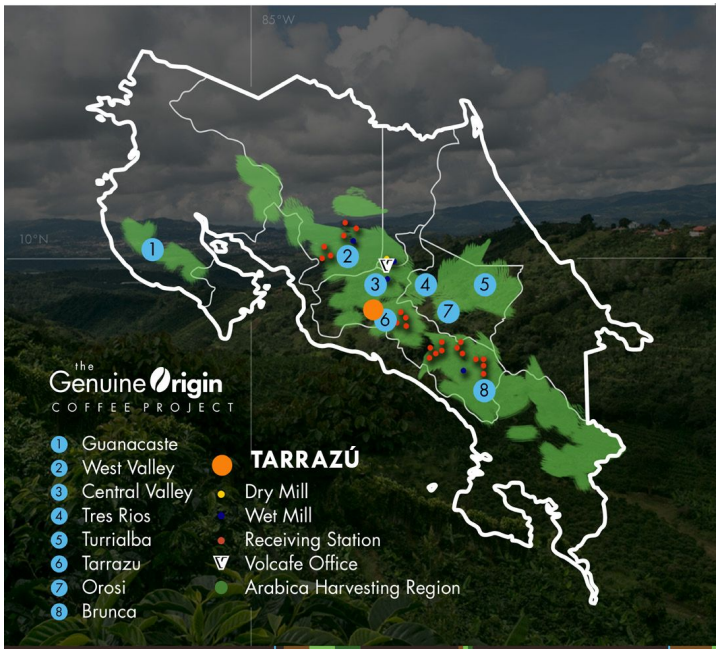
Medium body, medium acidity with notes of cinnamon, red fruit, caramel and fresh-baked goods.

About Cordillera del Fuego

Our Anaerobic process coffee comes from Tarrazú producer Luis Eduardo Campos of Finca Cordillera del Fuego. Don Luis is constantly pursuing new and innovative ways to improve his coffee production. Don Luis is also progressive in his farming practices. In 2017 he joined NAMA (Nationally Appropriate Mitigation Actions) whose objective is to dramatically reduce emissions of green house gases within the coffee sector

About the Anaerobic Process

The Anaerobic process starts with the selection of handpicked, mature coffee cherries that have a Brix degree (a measurement of sugar content) near 26. The coffee is depulped and put in stainless steel with all its mucilage, which, in the absence of CO2, purposely creates an anaerobic fermentation process. The coffee develops in a unique series of acids such as lactic and malic which will translate to a very complex flavor. Once ready the coffee is 100% sun dried.



Coffee Specification

Region:	Tarrazú
Altitude:	1600 - 1750 meters ASL
Producer:	Luis Eduardo Campos
Farm:	Finca Cordillera del Fuego
Varieties:	Caturra
Processing:	Anaerobic
Harvest:	November 2020 - March 2021
Moisture:	11.00% on pre-shipment sample

Coffee Descriptors

FLAVOR	Cinnamon, Brown Sugar, Hibiscus, Raspberry, Sweet & Sugary
BODY	Medium
ACIDITY	Medium