



CAFÉ CAPRIS, S.A. – VOLCAFE COSTA RICA

El Paramo SHB

Pérez Zeledón

COFFEE

Varieties	Caturra, Catuai and Obata
Processing Method	Washed
Quality	SHB
Crop Periods	October to February
Tasting Notes	Deep body and a smooth after taste, excellent clarity, with citric acidity and notes of black current.



GEOGRAPHY

Location	Pérez Zeledón
Altitude	1250-1700



Description:

Costa Rica's tallest mountain, Cerro Chirripo (3,820 masl), borders the Pérez Zeledón area to the northwest and Panama marks the southeast border. Irregular topography, pure abundant rivers and diverse ecosystems, provide ideal conditions to produce unique coffees.

Coffee is central to the region's history. The territory was populated by immigrants from the Central Valley who, towards the end of the 19th century, taking advantage of the climate conditions and richness of the soil, brought the coffee crop with them. This product significantly contributed to the social and economic development, generating a culture of values and principles built on family union. Coffee is sourced from our Volcafe Way Cluster, which allows for producers to better manage their farms and therefore have greater production and profitability.

This particular coffee comes from the subregion of Paramo in Pérez Zeledón and is then processed in our wet mill Beneficios El General which one of the oldest mills in the region.