

# **Analynn Garro - Mata Acuña Mill**

## **Washed SHB Fancy**

Costa Rica Green Coffee Beans  
Genuine Origin

Analynn Garro began farming coffee in the 1990s. Most of the coffee cherries she produced were sold to large mills, which made controlling the final product close to impossible. Seven year ago, Analynn changed direction and built the Mata Acuna micro-mill on her property.

At Mata Acuna Analynn took control of coffee production and also became a steward of the environment. All water at the mill is recycled and reused to avoid contaminating rivers and creeks.

In this microlot, Caturra, Catuaí, Obata, and Hybrid H3 varieties were depulped and fully washed. After washing the coffee beans were laid out in a greenhouse to dry with regulated sunlight and wind. The coffee was then packed and stored in food-grade bags to delay aging in preparation for export.

### **Origin**

Costa Rica

### **Region**

Higuito, Tejar del Guarco,  
Cartago

### **Producer**

Analynn Garro &  
Mata Acuña Mill

### **Processing**

Washed

### **Harvest Schedule**

December - March

### **Variety**

Caturra, Catuaí, Obata,  
Hybrid H3

### **Altitude (MASL)**

1550-1750

