

CORDILLERA DE FUEGO ANAEROBIC SHB/EP

COSTA RICA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Tarrazú, Costa Rica

PRODUCER

Luis Eduardo Campos,
Cordillera del Fuego

PROCESSING

Anaerobic

HARVEST SCHEDULE

November - March

VARIETY

Caturra, Catuai

ALTITUDE (MASL)

1600 - 1750

Coffee Background

The Anaerobic process begins with handpicked, mature coffee cherries that have a Brix degree (a measurement of sugar content) near 26. The coffee is depulped and placed in stainless steel tanks with all its mucilage. As the fermentation begins, oxygen decreases and the carbon dioxide increases causing pressure to build up in the tank. The coffee develops in a unique mix of lactic acid and malic acid, which contributes to the complex cup profile. Once ready, the coffee is 100% sun dried.

The owner and founder of Cordillera de Fuego, Luis Eduardo Campos, purchased his farm in 1984 shortly after graduating from university. Over the past 10 years don Luis has been experimenting with different coffee processing methods such as natural, honeys, thermic (termico) and anaerobic. In addition to quality innovation the farm and wet mill joined the national group NAMA (Nationally Appropriate Mitigation Actions) in 2017 with the objective to reduce greenhouse gas emissions within the coffee sector. One of the biggest projects that Cordillera de Fuego has undertaken was the installation of solar panels, which now supply more than 50% of the energy for the wet mill.

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