

CORDILLERA DEL JAGUAR ANAEROBIC HONEY BLEND

COSTA RICA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Tarrazú, Costa Rica

PRODUCER

Luis Eduardo Campos,
Cordillera del Fuego &
San Diego Mill

PROCESSING

Anaerobic & Honey

HARVEST SCHEDULE

November - March

VARIETY

Caturra, Catuai

ALTITUDE (MASL)

1200 - 1750

Coffee Background

This lovingly curated Tarrazu green coffee blends San Diego Honey Process coffee and Anaerobic Process coffee from Cordillera de Fuego.

The Honey processing method started in Costa Rica but has since spread to other countries across the globe. In this process some or all of the mucilage of the coffee cherry - aka coffee honey - that coats the parchment is left on during the drying stage, giving the coffee a sweeter profile than washed coffees.

The Anaerobic process begins with selection of handpicked mature coffee cherries that have a Brix degree (a measurement of sugar content) near 26. Selecting the cherries when they are at their ripest ensures a high sugar content, which helps feed the anaerobic process.

At the mill, the coffee is depulped and put in air-tight, stainless-steel tanks with the mucilage left on. The absence of oxygen stimulates an anaerobic fermentation process. The process develops in a unique series of acids such as lactic and malic, which results in a very complex flavor.

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