

CORDILLERA DE FUEGO TERMICO SHB/EP

COSTA RICA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Tarrazú, Costa Rica

PRODUCER

Luis Eduardo Campos,
Cordillera del Fuego

PROCESSING

Termico

HARVEST SCHEDULE

November - March

VARIETY

Caturra, Catuai

ALTITUDE (MASL)

1600 - 1750

Coffee Background

The Termico process was invented by Luis Eduardo Campos, owner of Cordillera de Fuego. The unique process starts with cherries picked at their ripest. At this stage, the sugar content of the cherry is peaking and ideal for the Termico process. The coffee is semi-washed then heated with some of the coffee mucilage left on the bean. The exposure to the heat begins to breakdown the sugars in the coffee cherries, partially caramelizing them. This inventive process gives the coffee an exceptionally sweet and fruit-forward flavor as well as a round and balanced cup.

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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