

# CORDILLERA DE FUEGO TERMICO NATURAL SHB/EP

COSTA RICA GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Tarrazú, Costa Rica

### PRODUCER

Luis Eduardo Campos,  
Cordillera del Fuego

### PROCESSING

Termico Natural

### HARVEST SCHEDULE

November - March

### VARIETY

Caturra, Catuai

### ALTITUDE (MASL)

1600 - 1750

## Coffee Background

The Termico Natural process is an experimental coffee processing method invented by Luis Eduardo Campos, the owner of Cordillera de Fuego. The process begins with cherries picked at their ripest when the sugar content is at its highest. These sugars will eventually fuel the Termico process. In this artisanal coffee process, the coffee cherry and mucilage is left on the bean - essentially, beginning with a natural or dry processing. Then the coffee cherries are exposed to heat which begins to break down the natural sugars of the cherries, slightly caramelizing them. This unique coffee processing technique results in a complex 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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