

TARRAZÚ HOT SPRINGS WASHED SHB

COSTA RICA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Tarrazú, Costa Rica

PRODUCER

Beneficio San Diego Mill

PROCESSING

Volcanic Spring Water
Washed

HARVEST SCHEDULE

January - March

VARIETY

Caturra and Catuai

ALTITUDE (MASL)

1200 - 1750

Coffee Background

Costa Rica is a pioneer of coffee processing methods like this unique take on the washed processing. In the Hot Spring Water process, natural thermal mineral water is employed to ferment the pulped coffee.

During fermentation at the San Diego wet mill, the hot thermal spring water accelerates and enhances the breakdown of mucilage, resulting in superior cup clarity. The beans also absorb natural minerals from the spring water, yielding a more, complex, flavorful cup. One can detect the classic fruit notes that are the hallmark of the Tarrazú region, highlighted with outstanding notes of spice.

Tarrazú is the most famous - and highest-producing - coffee region in Costa Rica. The canton was awarded Denomination of Origin status in 2019, and its distinctive cup profile, with fine acidity and full body, is why green coffee from Tarrazú is differentiated from the broader Los Santos area. Here, the focus is on quality over quantity, and the coffee in this lot grew at an altitude of 1,600. The red clay soil, humid climate, and tropical temperatures with an average of 24°C help nurture some of the best coffee in Costa Rica.

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