

TARRAZÚ LACTIC ANAEROBIC FERMENTATION

COSTA RICA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Tarrazú, Costa Rica

PRODUCER

Beneficio San Diego Mill

PROCESSING

Lactic Anaerobic
Fermentation

HARVEST SCHEDULE

December - March

VARIETY

Caturra and Catuai

ALTITUDE (MASL)

1450 - 1750

Coffee Background

Costa Rica is a pioneer of coffee processing methods like the lactic anaerobic process. The process begins with a carefully hand-sorted selection of super-ripe coffee cherries with a high Brix score and optimal sugar content, which feeds the anaerobic process. No water is used during the fermentation stage, and the sugars are transformed into lactic acid, intensifying aromas and sweetness and translating into unique flavors in the brewed coffee. Once the lactic anaerobic fermentation process is complete, the coffee is 100% sun-dried to maintain quality.

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 on altitudes ranging from 1,450 to 1,750masl. 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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