

TICA LINDA HONEY WOMEN PRODUCERS SHB

COSTA RICA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Tarrazú, Costa Rica

PRODUCER

Various women producers

PROCESSING

Honey

HARVEST SCHEDULE

January - February

VARIETY

Caturra, Catuai

ALTITUDE (MASL)

1600

Coffee Background

While women make up 70% of the workforce in the coffee industry, women farmers have historically had less access to resources and support than their male counterparts. That's why women-produced lots like Tica Linda are essential. Strictly women-produced lots provide opportunities and make the specialty coffee market accessible to women.

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.

Costa Rica is a pioneer of the honey process, a technique that hits the sweet spot between natural and washed processes to achieve the best of both worlds. Cherries are immediately depulped after harvesting, but instead of soaking the seeds in water, they're left out to dry, mucilage and all, to ferment with partial contact with the remaining fruit.

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