

TARRAZÚ SAN DIEGO JAGUAR HONEY SHB EP

COSTA RICA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Tarrazú, Costa Rica

PRODUCER

Beneficio San Diego,
Various smallholders

PROCESSING

Honey

HARVEST SCHEDULE

November - March

VARIETY

Caturra, Catuai

ALTITUDE (MASL)

1200 - 1750

Coffee Background

Beneficio San Diego is the most modern mill in Costa Rica. It was established in 1888 and has been innovating ever since. Today Beneficio San Diego specializes in coffees from Tarrazú and Tres Ríos regions. The mill takes pride in striving for ever increasing efficiency and quality standards. At the same time, it has taken a leading role in working with producers to ensure good community relations and sustainable production.

The honey process started in Costa Rica and has since spread to other countries in Central America. In this process some or all of the mucilage of the coffee cherry - or coffee honey - that coats the parchment is left on during the drying stage, giving the coffee a sweetness that resembles a natural.

This coffee was selected for its incredibly exceptional cup profile. Given the uniqueness and complexity of the honey process, no two honey coffees are alike. This craft process starts with the strict selection of perfectly ripe cherries, once the coffee is depulped the mucilage is left on allowing the natural sugars to enhance the coffees sweetness. The coffee is then dried on African beds or patios, allowing the coffee to dry in a slow and even way.

Genuine  origin

WWW.GENUINEORIGIN.COM | T: 646.828.8585