

DOKA ESTATE LA LAURINA NATURAL

COSTA RICA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Central Valley, Costa Rica

PRODUCER

Doka Estate - Vargas Family

PROCESSING

Natural

HARVEST SCHEDULE

January - March

VARIETY

Laurina

ALTITUDE (MASL)

1200

Coffee Background

The Doka Estate in Costa Rica's Central Valley has been cultivating coffee for over a century under the care of the Vargas family. Established in 1908, the fertile farm has been passed down through generations, maintaining a strong dedication to quality coffee production. The estate sits among the foothills of the Poas Volcano, where it benefits from a unique microclimate and volcanic soil.

This rare natural processed Laurina coffee comes with over two decades of patient research and cultivation. The Laurina variety is naturally low in caffeine, which made it so susceptible to pests that it nearly went extinct. When the Vargas family started cultivating it in 2002, it took a lot of care to coax quality harvests from this low-yielding plant. But the results are worth the effort!

Laurina's minimal bitterness and acidity, coupled with a delicate sweetness, is often paired with floral and fruity notes that make for a delicious cup of coffee. While it's low in caffeine, it is full of flavor.

Genuine  **origin**

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