

MONTANO MICRO-MILL JAGUAR ANAEROBIC

COSTA RICA GREEN COFFEE | GENUINE ORIGIN



Coffee Details

ORIGIN

Tarrazú & Tres Rios,

Costa Rica
PRODUCER

Montano Micro-Mill,
Various smallholders

PROCESSING

Anaerobic, Honey

HARVEST SCHEDULE

January - March

VARIETY

Caturra, Catuai

ALTITUDE (MASL)

1200 - 1750

Coffee Background

Beneficio San Diego, Costa Rica's most innovative and largest private mill, acquired Montano Micro Mill with a plan to take experimentation to the next level. Montano is led by Juan Ramon, a local producer with a strong reputation for high quality. Under his direction and with Volcafe support, Montano is set to become a high-powered lab where research towards new processes can thrive.

The Anaerobic process begins with the selection of handpicked ripe, red coffee cherries. Selecting the cherries when they are at their ripest ensures a high sugar content, which helps feed the anaerobic process.

At the mill, the coffee is depulped with a portion of the mucilage left intact. From there, the coffee is put in air-tight, stainless-steel tanks with the mucilage left on. The absence of oxygen stimulates an anaerobic fermentation process.

Socially Responsible Coffee

Volcafe and Fundación Pro Zoológicos have partnered to preserve *Panthera onca*, an endangered jaguar species in Costa Rica that holds cultural significance in indigenous mysticism. For every 100lbs of Jaguar coffee sold, we contribute \$1 to protect Costa Rica's Jaguar population.

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