

# TARRAZÚ SAN DIEGO ANAEROBIC SHB

COSTA RICA GREEN COFFEE | GENUINE ORIGIN



## Coffee Details

### ORIGIN

Tarrazú, Costa Rica

### PRODUCER

San Diego Mill, Various  
smallholders

### PROCESSING

Anaerobic Semi-Washed

### HARVEST SCHEDULE

December - March

### VARIETY

Caturra, Catuai

### ALTITUDE (MASL)

1200 - 1750

## Coffee Background

The San Diego Mill is the most modern mill in Costa Rica. Established in 1888, San Diego has been innovating for well over a century. Today San Diego specializes in coffees from the Tarrazú and Tres Rios regions. The mill takes pride in striving for ever increasing efficiency and quality standards. At the same time the mill has taken a leading role in working with producers to ensure good community relations and sustainable production.

The Anaerobic process begins with the harvest of handpicked mature 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 and put in air-tight, stainless-steel tanks with the mucilage left on. The absence of oxygen stimulates an anaerobic fermentation process. The process develops in a unique series of acids such as lactic and malic, which results in a very complex flavor. Once the coffee has been fermented sufficiently, it is dried to 11.5% moisture and rested to allow complex and exotic flavors to develop.

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