



Costa Rica La Cabaña Micro Mill

Tarrazu Multi-Farm Blend SHB EP
HONEY – ROSE – DRIED FIG

LATIN AMERICA



Producer: El Cipress, Cerro Dragón & El Llano farms



Region: Tarrazu, San José & Cartago Provinces



Cultivar: Caturra & Red Catuai



Processing: Black honey process



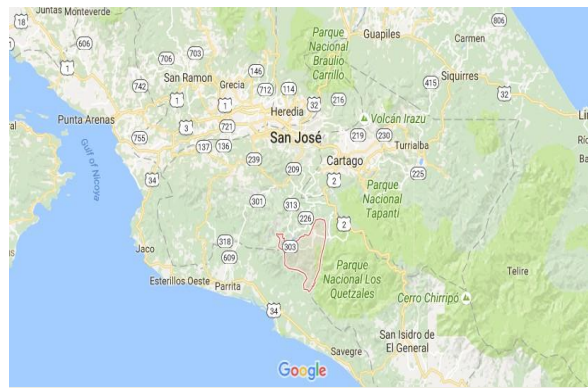
Elevation: 1600 – 1700 masl



Harvest: December – February



La Cabaña Micro Mill



Tarrazu region



This Tarrazu regional blend consists of three farms that are processed at La Cabaña Micro Mill in Leon Cortez. Javier Meza is owner and operator of La Cabaña and has dedicated his life to processing quality coffee.

This lot is classified as black honey. After coffee cherry is picked, the skin and pulp are removed and coffee is run through a machine that washes a set percentage of mucilage off the parchment. The machine, typically called “penagos” in Costa Rica, controls the amount of water used to wash the parchment. Black honey process coffees use less water in order to leave 75 – 100% mucilage on the parchment. Mr. Meza uses a combination of methods to dry parchment - including raised beds, patios and mechanical driers - depending on the desired coffee characteristics.

Every micro mill has its own methods that give a distinctive flavor to the coffee. Variables that affect flavor after harvest and during the drying process include weather conditions, direct sunlight and wind as well as the concentration of sugar in the mucilage.

Atlantic Specialty Coffee Inc
Specialty Green Coffee Importers

A member of ECOM Coffee Group
atlanticspecialtycoffee.com