



Costa Rica R y S Micro Mill

Tarrazu Multi- Farm Blend SHB EP

CANDIED CHERRY – COCOA – ROUND BODY

LATIN AMERICA



Producer: La Uruca, La Torre, La Margarita & La Violeta farms



Region: Tarrazu, San José Province



Cultivar: Caturra & Catuai



Processing: Black honey process



Elevation: 1400 – 1500 masl



Harvest: December – February



R y S Micro Mill



Tarrazu region



This Tarrazu regional blend consists of four farms that are processed at R y S Micro Mill in San Marcos. The mill is owned and operated by the Robles Sanchez brothers who have made a name for themselves specializing in honey and natural-process coffees.

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 percentage of mucilage off the parchment. The machine, typically known as “penagos,” 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. Parchment is then dried on raised beds for 10-15 days or until it reaches proper moisture level.

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

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