

COSTA RICA

BRUNCA, SHB EP, CATURRA & CATUAÍ

This Fully Washed SHB EP comes from the Brunca region, the youngest coffee-producing micro-region in Costa Rica. The ripe cherries are handpicked in the mountains between August and February, depulped, and washed. They are then sun-dried for about 7 days. The coffee grows at an altitude of approximately 1,500 meters with an average temperature of 22°C. These conditions contribute to the light aromas and sweet taste of the coffee, which lead to cup profiles with a round body and a beautiful acidity, characteristic of the Brunca region.

CUP PROFILE

biscuit | caramel | roasted almond | dark chocolate | red grape

Acidity	6	<div></div>
Body	6	<div></div>
Flavour	7	<div></div>

CUP PROFILE ESPRESSO

orange zest | milk chocolate | caramel

Acidity	7	<div></div>
Body	6	<div></div>
Flavour	6	<div></div>



REGIONALS

QUALITY

Country Costa Rica
Region Brunca
Ref. No. P10985
Coffee Type Arabica
Quality SHB EP, 8 defects
Crop 2022/23
Harvest Time August - February
Harvest Method Picking
Altitude 1500 m
Variety Caturra & Catuaí
Processing Washed
Soil Type Volcanic soil
Packaging Type 69,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 9,70%
Odor clean
Color bluish-green
Defects 0-3 Defects
Screen Size 16

CUPPING SCORE

83,75 (TSP Q-Arabica Grader)