

# COSTA RICA

## LAS LAJAS, CARRIZAL, BLACK DIAMOND PROCESS, TYPICA LIMA

Las Lajas, a family-owned business with its own farms and a micromill equipped with the latest technology, is run by Francisca and Oscar Chacon, third-generation coffee producers. This family business stands out not only for its high quality but also for being pioneers in processes such as honey and natural. They also offer processes like black, red, and yellow honey. Their farms feature varieties like H1, Villa Sarchi, and Milenio among others. To craft the Double Black Diamond, the coffee undergoes a meticulous selection process. Building on the success of the 'Black Diamond' the Chacons introduced an anaerobic pre fermentation step. The coffee is then dried over 15 to 22 days, ensuring proper drying while allowing the flavors to fully develop.

### CUP PROFILE

hibiscus | black cherry | roasted hazelnut | cocoa

Acidity	7	<div style="width: 70%;"></div>
Body	7	<div style="width: 70%;"></div>
Flavour	7	<div style="width: 70%;"></div>

### CUP PROFILE ESPRESSO

cocoa nibs | walnut

Acidity	6	<div style="width: 60%;"></div>
Body	7	<div style="width: 70%;"></div>
Flavour	7	<div style="width: 70%;"></div>



### EXCLUSIVES

#### QUALITY

**Country** Costa Rica  
**Region** Central Valley  
**Micro Mill** Las Lajas  
**Producer** Francisca & Oscar Chacón  
**Ref. No.** P11379  
**Coffee Type** Arabica  
**Crop** 2023/24  
**Harvest Time** January - April  
**Harvest Method** Picking  
**Altitude** 1550 m  
**Variety** Typica Lima  
**Processing** Black Diamond Process  
**Soil Type** Volcanic soil  
**Packaging Type** 34,50 KG/Bag Box + Vacuum

#### GREEN GRADING

**Moisture** 11,90%  
**Odor** clean  
**Color** brownish  
**Defects** 0-2 Defects  
**Screen Size** 16

#### CUPPING SCORE

84,50 (TSP Q-Arabica Grader)