

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 Chacones 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	██████████
Body	7	██████████
Flavour	7	██████████

CUP PROFILE ESPRESSO

cocoa nibs | walnut

Acidity	6	██████████
Body	7	██████████
Flavour	7	██████████



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)