COSTA RICA

EL PEREZOSO, NATURAL

This exceptional microlot comes from a small group of farmers in the Santiago microregion of San Ramon, nestled in Costa Rica's renowned West Valley. Situated in Costa Rica's Alajuela Province, this coffee-producing area covers the cantons of San Ramon, Palmares, Naranjo, Atenas, and Grecia. Here, farmers, many descended from Central Valley settlers, cultivate coffee on valley floors and mountain slopes. With Pacific-influenced weather, the region enjoys stable temperatures, six months of rainfall, and a dry, sunny season perfect for coffee cultivation. Small growers, who make up 85% of the producers, nurture their crops across the area's valleys and slopes. Just an hour from San José, San Ramon's serene atmosphere has earned it the nickname "City of Presidents and Poets."

CUP PROFILE

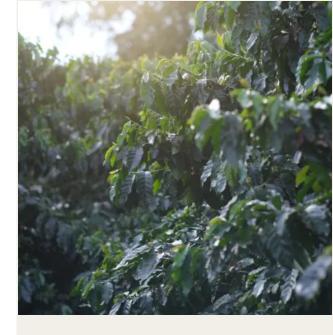
dark chocolate | sour cherry | winey

Acidity 7
Body 8
Flavour 8

CUP PROFILE ESPRESSO

dark chocolate | kiwi

Acidity 7
Body 7
Flavour 8



EXCLUSIVES

QUALITY

Country Costa Rica
Region West Valley Region
Cooperative
Ref. No. P11382
Coffee Type Arabica
Quality Caturra & Catuaí
Crop 2023/24
Harvest Time November - February
Harvest Method Picking
Altitude 1600 m
Variety Caturra & Catuaí
Processing Natural
Soil Type Volcanic soil
Packaging Type 69,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 11,60% Odor clean Color brownish Defects 0-8 Defects Screen Size 16

CUPPING SCORE

85,25 (TSP Q-Arabica Grader)

