

COSTA RICA

EL PEREZOSO, NATURAL, CROP 24/25

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

CUP PROFILE

cocoa | dark chocolate | dried plum | sour cherry | winy

Acidity	7	<div style="width: 70%;"></div>
Body	8	<div style="width: 80%;"></div>
Flavour	8	<div style="width: 80%;"></div>

CUP PROFILE ESPRESSO

raspberry | cocoa nibs

Acidity	8	<div style="width: 80%;"></div>
Body	8	<div style="width: 80%;"></div>
Flavour	8	<div style="width: 80%;"></div>



EXCLUSIVES

QUALITY

Country Costa Rica
Region West Valley Region
Cooperative Smallholder Farmers
Ref. No. P11595
Coffee Type Arabica
Crop 2024/25
Harvest Time November - February
Harvest Method Picking
Altitude 1600 m
Variety Caturra & Catuai
Processing Natural
Soil Type Volcanic soil
Packaging Type 69,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 11,30%
Odor clean
Color brownish
Defects 0-8 Defects
Screen Size 15+

CUPPING SCORE

85,75 (TSP Q-Arabica Grader)