COSTA RICA

EL PEREZOSO, YELLOW HONEY, CROP 24/25



This exceptional microlot comes from Humberto Naranjo, one of Costa Rica's most remarkable producers. His farm is located in Los Santos, often referred to as the nursery of Costa Rican gourmet coffees. Humberto cultivates coffee on his 12-hectare farm, dedicating 2 hectares to conservation. For this microlot, he meticulously selected the ripest cherries during the peak of the harvest and delivered them to the San Diego mill, where they underwent the mill's signature honey processing.
In the honey process, the coffee's mucilage remains on the bean, creating a unique flavor profile. This artisanal method allows each lot to develop its distinct character. The coffee is sun-dried on patios or African beds, enhancing the natural sugars and contributing to its signature sweetness.

CUP PROFILE

milk chocolate | nougat | white grape | yellow stone fruit | black tea

Acidity	**7**
Body	**7**
Flavour	**8**

EXCLUSIVES

QUALITY

Country Costa Rica
Region West Valley Region
Washing Station San Diego
Producer Humberto Naranjo
Ref. No. P11596
Coffee Type Arabica
Crop 2024/25
Harvest Time January - March
Harvest Method Picking
Altitude 1750 m
Variety Catimor, Obata & Catuaí
Processing Yellow Honey
Soil Type Volcanic soil
Packaging Type 69,00 KG/Bag Grain Pro

GREEN GRADING

Moisture 11,20%
Odor clean
Color greenish
Defects 0-5 Defects
Screen Size 16+

CUPPING SCORE

85,00 (TSP Q-Arabica Grader)

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SPECIALTY COFFEE