

El Cedral



September Release

Tarrazu, Costa Rica

Raisin // Cherry Cobbler // Brown Sugar

The Palmichal Micromill occupies a prime location between Costa Rica's Central Valley and the Tarrazu region. Working with farmers from these powerhouse areas, the micro-mill tailors the ideal post-harvest process for each farmer's coffee based on a treasure trove of data. Their approach is a uniquely personal blend of rigorous, technical protocol and dedicated facetime with producers. Palmichal's Black Honey-processed take on this coffee from Valverde's farm, El Cedral, has a combo of spicy-sweetness and effervescence that reminds us of cherry cola.

Producer: Marvin Monge Valverde
Altitude: 1700 m
Process: Black Honey
Cultivar: 70% Caturra, 20% Catuaí,
10% Bourbon
Use: Espresso

What's Unique

In Costa Rican honey processing, a color is often listed before the process (ex. red honey, white honey). Though the exact protocol varies widely between producers, there is one trend: the darker the color, the more mucilage or "pulp" left on for drying. More pulp leads to fruitier flavors and qualities more like a natural-processed (cherry-dried) coffee. Our partners at Palmichal mill processed this coffee as a Black Honey, leaving the maximum amount of mucilage on during drying while removing the cherry skin. The coffee was dried on raised tables for a week, then finalized in a drum dryer for better uniformity in the humid climate. This process gives the lot an interesting tartaric acidity, common in red wine and fruits like grapes and tamarind.

