

VERVE

COFFEE ROASTERS

SINGLE ORIGIN

COSTA RICA
SANTA ROSA
ESPRESSO

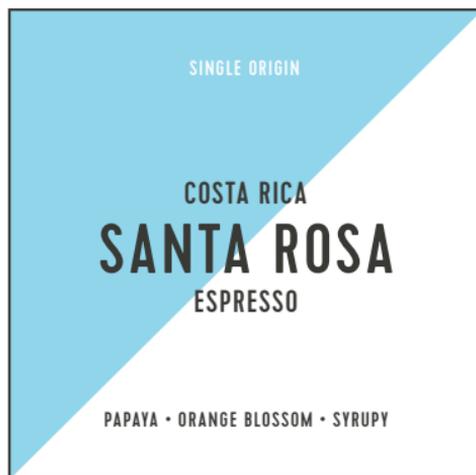
PAPAYA • ORANGE BLOSSOM • SYRUPY

PRODUCER
REGION

EFRAÍN AND GELBERTH NARANJO
SANTA ROSA DE LEON CORTÉZ,
TARRAZU

PROCESSING
CULTIVAR
ELEVATION
HARVEST

WET-PROCESS
CATUAI
1900-2000 METERS
JANAURY – APRIL



CUP CHARACTERISTICS

Citric fragrances and tropical fruits lead the way in this exceptional Tarrazu selection from the Santa Rosa 1900 micro-mill.

SOURCING INFORMATION

Our Toyota Hilux (because it's always a Toyota Hilux) bounced along the ridges of the Cordillera Talamanca until the road came to an end at the triumphantly perched Santa Rosa 1900 Micro Beneficio, the steep slopes of Finca Macho falling away to our right and left. Immediately Efrain "Macho" Naranjo and his Verve t-shirt-clad son, Gelberth, approached our car with the enthusiasm of greeting old friends.

The topography of Costa Rica is characterized by the subduction zone of the Caribbean and, on the Pacific side, Cocos tectonic plates. 80 million years-in-the-making - as the Cocos plate submerges underneath the Caribbean plate - the Cordillera Talamanca and the Central American Volcanic Arc have come to be. Unlike the West and Central Valleys to the north, where the soil composition it hinted-at by the four looming, active volcanoes, Tarrazu is characterized by a non-volcanic Inceptisol.

So cold are the nighttime temperatures on the slopes above the village of Santa Rosa de León Cortés that - in addition to slow cherry maturation - the familia Naranjo employ a curious practice; Ripe coffee cherries are collected from among their fourteen farms and stored in the hopper of the Penagos eco-pulper overnight rather than being immediately depulped. It's thanks to nighttime temperatures as low as 8C that the familia Naranjo can execute this technique without undesired fermentation and we're ever-thankful for the vibrant and nuanced coffees that result.