"I am committed to furthering our close ties with producers and seeking out new coffee communities that both grow exceptional coffee and practice sustainable agriculture"

BOB BENCK GREEN COFFEE BUYE



The La Minita farm is steeped in history and tradition. Originally a sugar cane farm in the early 1900's, it was converted to a coffee farm in the 1930's when it was sold to then-future president of Costa Rica, Jose "Don Pepe" Figueras. Figueras held an interest in the farm until the early 1970's, when it was sold to Clovis McAlpin, the father of Bill McAlpin who built the farm into the model of quality and sustainability that we know today. The name "La Minita" means "little mine," and refers to a mine on part of the farm that was originally thought to be filled with gold. Turns out it was actually Pyrite, or "fool's gold," and coffee remained the only true form of "gold" to be found on the farm.

Dancing Goats® made its first purchase from La Minita in the late 1980's and has been buying the coffee every year since 1992.



In 1993, past owners Larry and Cherie Challain visited the farm for the first time. We regularly send employees to the farm to learn about the culture, tradition, and process of coffee production and processing. We often refer to the La Minita farm as our first true relationship coffee.

ROASTERS NOTES

The coffee is fully washed and traditionally fermented. It is a majority of Caturra with percentages of both red and yellow Catuaì, and the Hybrido Tico varieties. The coffee is sun-dried on a concrete patio and undergoes meticulous sorting prior to shipment. What truly separates La Minita from the pack is the level of care taken at every step in the process. From the harvest of only the best of ripe cherry, to the removal of any bean that is not the right size or shape, only the crème of the crop ends up being "La Minita" grade. In fact, only about 25% of coffee produced on the farm gets shipped as "La Minita."

CUP CHARACTERISTICS

The cup is perfectly balanced and delectably sweet. We find flavors of orange zest, caramel, and maple syrup, with a clean and refreshing finish. The coffee is suited as an all-day drinker and pairs nicely with nearly any food.

SINGLE ORIGIN

Our most celebrated single origin coffees from every growing region around the globe.



COSTA RICA LA MINITA TARRAZU

ORIGIN:

Bustamante, Costa Rica,

Tarrazu Valley

REGION:

Tarrazu

ALTITUDE:

1100-1300

VARIETY:

Caturra, Catuai, Hybrido Tica

PROCESS:

Washed



BREWING RECOMMENDATIONS:

We start with 17 grams of water per gram of roasted coffee. For example, a 30 gram coffee brew will yield 510 grams of brewed coffee. Adjust this basic ratio of (1 coffee:17 water) to your desired brew strength.