

Imperial Reserve

EL JORDAN

- COSTA RICA -



EL JORDAN
- COSTA RICA -

cranberry | raspberry custard | rose tea

PRODUCERS *Hiver & Esteven Vargas*
////////////////////////////////////
REGION *Sabanilla de Alajuela,*
Central Valley
////////////////////////////////////
VARIETALS *Caturra & Catuai*
////////////////////////////////////
PROCESS *Cherry-Dried*
////////////////////////////////////
ELEVATION *1300-1600 meters*
////////////////////////////////////

SPYHOUSE
COFFEE ROASTERS

Father and son, Hiver & Esteven Vargas, have spent their entire lives in coffee. In 2011, they established their own mill, Don Sabino, and transitioned to exclusively producing cherry-dried (natural) coffees in 2014, based on their own preferences in the cup. With secret techniques they hold tightly, they are able to produce cherry-dried coffees with much greater clarity than most you will see, with acidities pushing through the rich, fruity sweetness you may be accustomed to in this style. One of these secrets may just be how closely they keep their coffee. It is harvested, dried, and milled at their home, allowing them to constantly monitor quality. Prior to featuring El Jordan, we were offering El Apostle, another farm owned by the family and milled in the same manner.

El Jordan is beautifully complex, yet approachable with uniquely contrasting elements. In the forefront, flavors of rose and raspberry jump forward with a creamy undertone that reminded us of white chocolate custard. This coffee also carries a soft tannic element, similar to green tea and cranberries, that binds the delicate to the creamy in great harmony. It is the perfect coffee to bring a little brightness to these shorter days.

By cultivating relationships with those that share our passion and vision, Spyhouse is able to source, roast and serve exceptional coffees. *Passionate people make great coffee.*

SPYHOUSECOFFEE.COM

— RETAIL DISPLAY —

EL JORDAN
- COSTA RICA -

cranberry / raspberry custard / rose tea

Father and son, Hiver & Esteven Vargas, have spent their entire lives in coffee. In 2011, they established their own mill, Don Sabino, and transitioned to exclusively producing cherry-dried (natural) coffees in 2014, based on their own preferences in the cup. With secret techniques they hold tightly, they are able to produce cherry-dried coffees with much greater clarity than most you will see, with acidities pushing through the rich, fruity sweetness you may be accustomed to in this style. One of these secrets may just be how closely they keep their coffee. It is harvested, dried, and milled at their home, allowing them to constantly monitor quality. Prior to featuring El Jordan, we were offering El Apostle, another farm owned by the family and milled in the same manner.

El Jordan is beautifully complex, yet approachable with uniquely contrasting elements. In the forefront, flavors of rose and raspberry jump forward with a creamy undertone that reminded us of white chocolate custard. This coffee also carries a soft tannic element, similar to green tea and cranberries, that binds the delicate to the creamy in great harmony. It is the perfect coffee to bring a little brightness to these shorter days.

SPYHOUSE

COFFEE ROASTERS

— HOPPER CARDS —

EL JORDAN
- COSTA RICA -

cranberry / raspberry custard / rose tea

PRODUCERS Hiver & Esteven Vargas

REGION Sabanita de Alajuela,
Central Valley

VARIETALS Caturra & Catuai

PROCESS Cherry-Dried

ELEVATION 1300-1600 meters

SPYHOUSE

COFFEE ROASTERS

EL JORDAN
- COSTA RICA -

cranberry / raspberry custard / rose tea

PRODUCERS Hiver & Esteven Vargas

REGION Sabanita de Alajuela,
Central Valley

VARIETALS Caturra & Catuai

PROCESS Cherry-Dried

ELEVATION 1300-1600 meters

SPYHOUSE

COFFEE ROASTERS

EL JORDAN
- COSTA RICA -

cranberry / raspberry custard / rose tea

PRODUCERS Hiver & Esteven Vargas

REGION Sabanita de Alajuela,
Central Valley

VARIETALS Caturra & Catuai

PROCESS Cherry-Dried

ELEVATION 1300-1600 meters

SPYHOUSE

COFFEE ROASTERS

EL JORDAN
- COSTA RICA -

cranberry / raspberry custard / rose tea

PRODUCERS Hiver & Esteven Vargas

REGION Sabanita de Alajuela,
Central Valley

VARIETALS Caturra & Catuai

PROCESS Cherry-Dried

ELEVATION 1300-1600 meters

SPYHOUSE

COFFEE ROASTERS