



TROPICAL PUNCH • STRAWBERRY HI-CHEW • SUGAR CANE

ORIGIN // COSTA RICA  
REGION // CENTRAL VALLEY  
PRODUCER // OSCAR AND FRANCISCA CHACÓN  
VARIETY // VILLA SARCHI  
ELEVATION // 1,400 - 1,800 M.A.S.L.  
PROCESS // NATURAL PROCESS

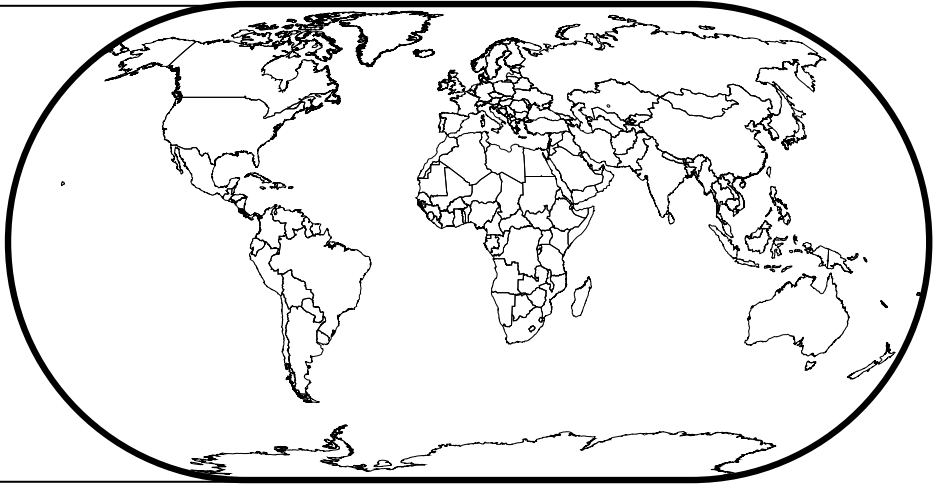
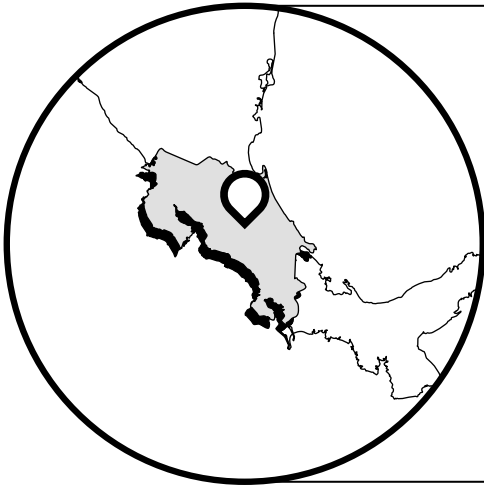
## CONNECT

The Las Lajas Black Diamond Natural comes to us from third-generation coffee producers, Oscar and Francisca Chacón in the Central Valley of Costa Rica. Coffee is more than just family heritage for this couple, it is in their hearts, and a craft they continuously strive to perfect. Inspired by Francisca's knowledge of African coffee production, in 2018 the couple started utilizing raised beds for even drying and began experimenting with Honey-style processing resulting in some of the most unique and vibrant flavors found in coffee. They now call the results of their refined technique the Diamond process.

This is not the first year we've brought one of their Diamond processed coffees to our menu, back in 2020 we had the opportunity to feature their Yellow Diamond Honey Processed. We are now incredibly excited to share another one of their innovations, The Black Diamond Natural. The secret to the Black Diamond Natural process is in the slow drying and rotation of the cherries, which results in a truly unique and vibrant flavor profile. We are stoked to be able to share this piece of The Chacón's hard work with you, and offer you a bit of adventure with this new cup!

## EXPERIENCE

The Las Lajas Black Diamond is bursting with tropical, juicy sugars. It kicks off with punchy bright Strawberry Hi-Chew that tingles on the palate before layering into the complex tropical flavors of Hawaiian Punch. As the coffee settles the bright, bold sugars begin to mellow into the gentle floral sweetness of sugar cane. The Las Lajas is a truly exceptional representation of naturally processed coffees and will be perfect for anyone looking for vivid sweetness and a bit of adventure in their cup.



**REGION:**  
**CENTRAL  
VALLEY**

**PROCESSING  
METHOD:**  
**NATURAL**

Las Lajas resides in the Central Valley of Costa Rica, and is renowned for the natural and honey-processed coffees produced there. The Central Valley has a distinct weather pattern of wet and dry seasons, making it the ideal place for producers to grow coffee with both quality and consistency. The climate coupled with a number of private quality forward micromills, such as Las Lajas, result in some of the best Naturally processed coffees in the world.

Oscar and Francisc Chacón's natural process is the result of years of experimentation with major attention to detail. The Black Diamond Natural is intended to preserve clarity and sweetness, resulting in a clean and bright cup. Coffees are first harvested and sorted ensuring only perfectly ripe cherries are selected. Then begins the slow and meticulous drying process that differentiates the Black Diamond Naturals. Over the course of 15 - 22 days, the cherries are monitored to ensure their temperature does not get too high and that the drying process is slow. This preserves sugars and keeps the fermentation

## DEEP DIVE

The Chacón's have been innovators of Costa Rican coffee production since early on in their careers. They were some of the very first farmers in the area to produce Honey and Natural process specialty coffees, and were early adopters of the "Micromill Revolution." Previously, the couple would deliver their lots to a Co-Op for processing, with little control over the quality or price received for their coffee. So driven by curiosity and quality the couple purchased their first depulper in 2005 and began experimenting with coffee production. And when an earthquake wiped out their water access in 2008, necessity drove them to use their knowledge of African coffee production to build raised beds and begin producing natural lots. Their resilience and adaptability resulted in some exciting new flavor profiles and a wide range of Honey and Natural processed coffees, with the Diamond offerings being their highest quality. They now have five variations of both the Honey and Natural processes that they continue to innovate on. We can't wait to see what they come up with next!