

**FRANCISCA  
CHACÓN**

**CHOCOLATE COVERED STRAWBERRY • PIE CRUST • PINEAPPLE**

**REST | PARK**

**ORIGIN // COSTA RICA**  
**REGION // CENTRAL VALLEY**  
**PRODUCER // FRANCISCA CHACÓN**  
**VARIETY // CATUAI, CATURRA**  
**ELEVATION // 1,400 - 1,600 M.A.S.L.**  
**PROCESS // NATURAL**

**CONNECT**

The Francisca Chacón Natural comes to us from third-generation coffee producers, Francisca and Oscar 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. The couple was among the first in Costa Rica to experiment with Honey and Natural processed coffees. Inspired by Francisca’s knowledge of African coffee production, in 2008 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. The Chacón’s Micro Mill, Las Lajas, is one of the most respected in Costa Rica for the phenomenal coffees that are processed their, from many farms that contribute, this lot being from Finca La Esperanza.

**EXPERIENCE**

Sparkling tropical fruit, rich dark chocolate, and a buttery-delicate finish make the Francisca Chacón and spectacular cup. This coffee offers a diverse flavor profile, opening with chocolate-covered strawberries and evolving into a rich buttery chardonnay, before lifting into the sparkling acidity of pineapple. If you’ve been looking for a truly exciting new coffee, this one’s for you.



**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 Francisca Chacón's natural process is the result of years of experimentation with major attention to detail. The Alma Negra is a process developed by the Chacón's at Las Lajas. This natural process allows coffees to dry inside of a greenhouse for 2-3 days while being moved constantly. The coffee is then transferred to raised beds during the daytime to sun dry and are returned to the greenhouse at night in piles to slow down the curing and drying process.

## 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!

**NOTES:**