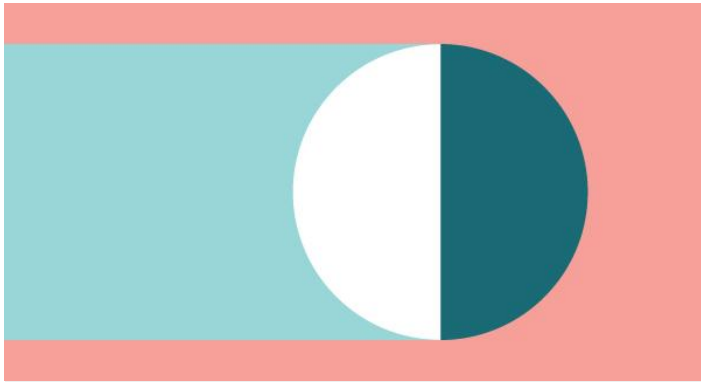


SANTA TERESA, COSTA RICA

ORANGE / BROWN SUGAR / MARZIPAN

SOURCING



Origin: Santa Maria de Dota

Varietal: Catuai

Farms: FINCA Cedral

Process: Yellow Honey

Producer: Roger Urena

Altitude: 1800-2000 MASL

ORIGIN STORY

Our Green Buyer, Emma, visited producer Roger Urena at the Santa Teresa mill in February of this year and was blown away by his passion and enthusiasm for his coffees. We have purchased coffee from Roger for the past two seasons and have been extremely inspired by his obsession with quality at all levels. From growing and processing techniques, to exploring different varieties, he is always striving to perfect new methods and improve quality



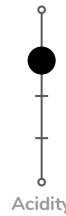
SANTA TERESA
COSTA RICA

TASTING

Complex aromatics lead to a silky body and sugary sweetness. As the cup cools look for a structured yet subtle acidity of orange and melon with a caramelized brown sugar sweetness.



Body



Acidity



Sweetness

BREWING

Brew Ratio: 16:1

TDS: 1.40

Ext. Yield: 20.46%

Rest Time: 5-28 Days

ESPRESSO

In: 19.5

Out: 42

Time: 30

TDS: 8.5

***Parameters were done with 20g VST baskets / 200°F water / 8.5 bar pressure on Batch No. 6605

ROASTING

Machine: Loring Kestrel 35

Batch Size: 16kg/batch

Roasted By Dan Sherrington

ROASTER'S NOTES

We love coffees from Tarrazu and this lot is exactly the reason. There always a little familiar but with so much nuance. On the cupping table, we really fell in love with its sweet and syrupy nature, the complex tropical fruits and citrus. During profiling, the quality is always extremely consistent making it really easy to dial in and bring out the subtleties from harvest year to year.

- Dan