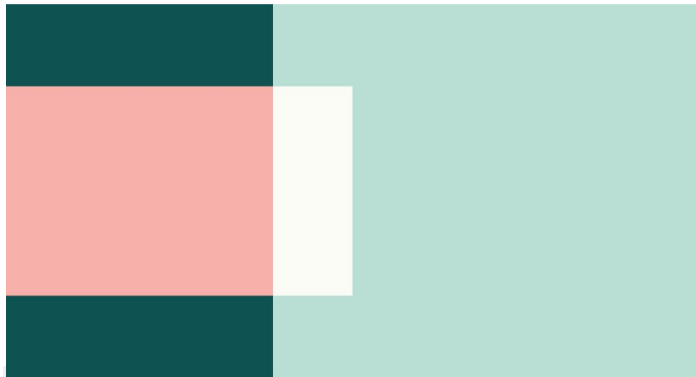


# CARRIZAL ARRIBA, COSTA RICA

Sweet Orange / Toffee / Melon

## SOURCING



Origin: Leon Cortez, Tarrazu      Varietal: Red Catuai  
Farms: Carrizal Arriba      Process: Yellow Honey  
Producer: Tuto Gamboa      Altitude: 1900 MASL

## ORIGIN STORY

Carrizal is one of the Gamboa family's four Tarrazu farms in the micro region of Leon Cortez and this lot comes to us from the highest part of that farm, Carrizal Arriba. Emilio and his Father Tuto Gamboa are very interested in providing high quality coffee and stability through long-term relationships and decided to create a micro mill, Montes de Oro in 2006.

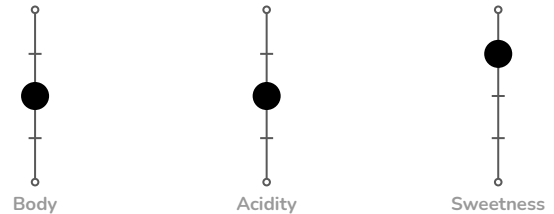
Though the Gamboa family has been farming coffee since the 1800s, their Montes de Oro micro-mill has been in operation since just 2006. Today, Emilio "Milo" and his wife Laura Gamboa oversee all operations of the family's four farms and mill.



CARRIZAL ARRIBA  
COSTA RICA

## TASTING

Loaded with sweetness and depth, citrus aromatics leading to a buttery body and sweet notes of orange, toffee and melon.



## BREWING

Brew Ratio: 16:1      TDS: 1.30  
Ext. Yield: 19.36%      Rest Time: 3-21 Days

## ESPRESSO

In: 19      Out: 38      Time: 28      TDS: 9.1

\*\*\*Parameters were done with 20g VST baskets / 200°F water / 8.5 bar pressure

## ROASTING

Machine: Loring Kestrel 35      Batch Size: 16kg/batch

Roasted By Dan Sherrington

## ROASTER'S NOTES

In profiling, this coffee had lots and lots of sweetness and fruit so we really wanted to accentuate the middle part of the roast to really develop the body and stretch the development time to highlight sweetness.

-Dan