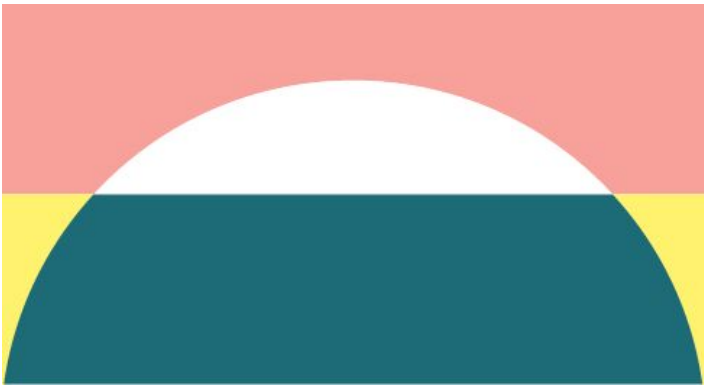


# CARRIZAL ARRIBA, COSTA RICA

## CANDIED ORANGE / APPLE CIDER / CARAMEL

### SOURCING



Origin: Leon Cortez, Tarrazu

Varietal: Red Catuai

Farms: Carrizal Arriba

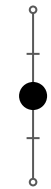
Process: White Honey

Producer: Tuto Gamboa

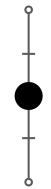
Altitude: 1900 MASL

### TASTING

This coffee is bursting with sweetness, depth and clarity. Brown sugar and candied citrus aromatics lead to a smooth body and clean finish highlighted by notes of candied orange, apple cider and caramel.



Body



Acidity



Sweetness

### BREWING

Brew Ratio: 16:1

TDS: 1.30

Ext. Yield: 19.36%

Rest Time: 3-21 Days

### 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

### 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