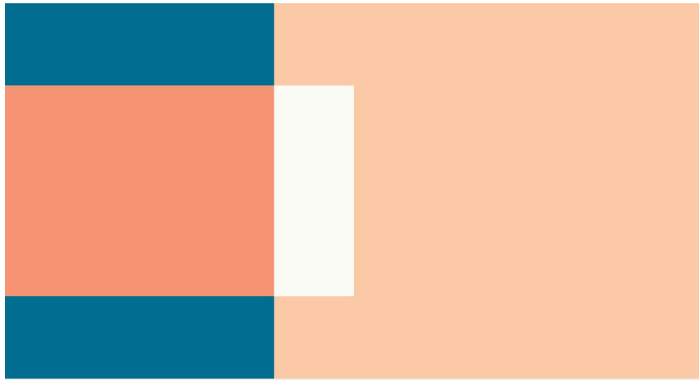


# CARRIZAL ARRIBA, COSTA RICA

Sweet Melon, Buttery, Caramel

## SOURCING



Origin: Leon Cortez, Tarrazu  
Farms: Carrizal Arriba  
Producer: Tuto Gamboa  
Varietal: Red Catuai  
Process: White Honey  
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.

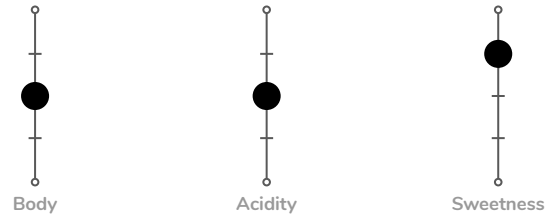
Though the Gamboa family has been farming coffee since the 1800s, their Montes de Oro micro-mill has been in operation since just 2006. Today, Emilio "Milo" and his wife Laura Gamboa oversee all operations of the family's four farms and mill.



CARRIZAL ARRIBA  
COSTA RICA

## TASTING

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 sweet melon and caramel



## BREWING

Brew Ratio: 16:1  
Ext. Yield: 19.36%  
TDS: 1.30  
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