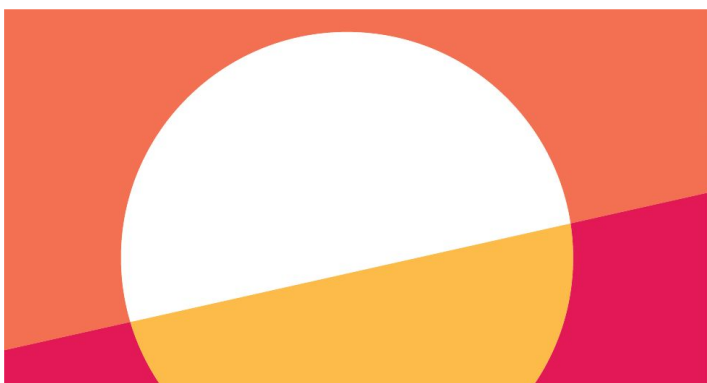


LOS GIRASOLES MEJORADO, COSTA RICA

Peach / Jasmine / Blackberry

SOURCING



Origin: COPEY DE DOTA, Tarrazu Varietal: Typica Mejorado
Farms: Los Girasoles Process: White Honey
Producer: Calderon Family Altitude: 1800-2000 MASL

ORIGIN STORY

Mejorado, named for its elegant and amplified taste profile, is a treasured hybrid variety microlot grown at high altitude in the beautiful Tarrazu region on the acclaimed Los Girasoles farm in Costa Rica.

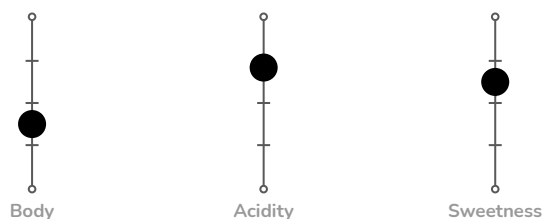
Once picked at peak ripeness, this prized coffee is meticulously processed through the white honey method by the Calderon family at their Los Angeles micromill making it a real coffee masterpiece!!



LOS GIRASOLES
COSTA RICA

TASTING

Look for soft perfume-like floral aromatics that lead to a clean, elegant texture and sweet flavours of blackberry, jasmine and fresh peach on the finish.



BREWING

Brew Ratio: 17:1 TDS: 1.35
Ext. Yield: 21.40% Rest Time: 7-28 Days

ESPRESSO

In: 18.5 Out: 39 Time: 32 TDS: 9.5

***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

This coffee was a lot of fun to profile as we took a different approach to roasting it than with many of our other Costa Rican offerings. We landed on a total roast time of just over 9 minutes and a development time of 1:30 seconds. We find this approach really allows the delicate florals as well as the stone fruit and berry-like notes to shine while maintaining a smooth, silky mouthfeel. We are especially loving this coffee as it opens up over a few weeks of rest!