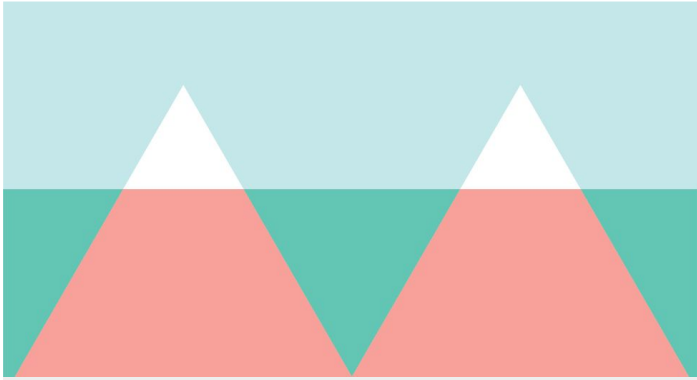


# SANTA LUCIA, COSTA RICA

## HONEY / RASPBERRY / ORANGE ZEST

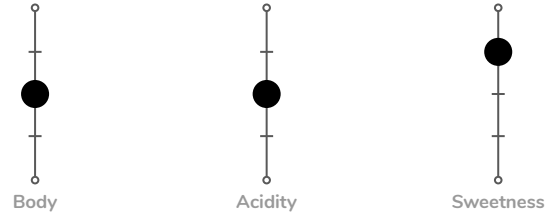
### SOURCING



Origin: Naranjo, West Valley      Varietal: Villalobos, Caturra  
Farms: Santa Lucia      Process: White Honey  
Producer: Ricardo Perez Barrantes      Altitude: 1750 MASL

### TASTING

Complex tropical aromatics lead to a honey like sweetness and sweet balanced notes of raspberry and orange zest.



### BREWING

Brew Ratio: 16.5:1      TDS: 1.27  
Ext. Yield: 20.70%      Rest Time: 3-21 Days

### ORIGIN STORY

Ricardo Perez Barrantes' farm Finca Santa Lucia is located in the beautiful West Valley and processed at his family owned micro-mill, Helsar de Zarcero.

In Costa Rica, they rarely use fermentation tanks to remove the pulp. Instead, they use a centrifugal washer which spins the mucilage off the bean. With this process, you can leave on as little as 10% or as much as 90% of the fruit or "honey." His mastery of this wet milling process produced this exciting yellow honey processed coffee



Santa Lucia  
Costa Rica

### ROASTING

Machine: Loring Kestrel 35      Batch Size: 16kg/batch  
Roasted By Dan Sherrington

### ROASTER'S NOTES

During testing, this season's lot impressed us on the cupping table with its sweetness, vibrancy, and creamy body. We really wanted to accentuate the citrus fruit acidity in the cup by using a quicker roast and shorter development time while also holding on to those caramel and nutty notes. Really excited to share this sweet coffee with all of you!