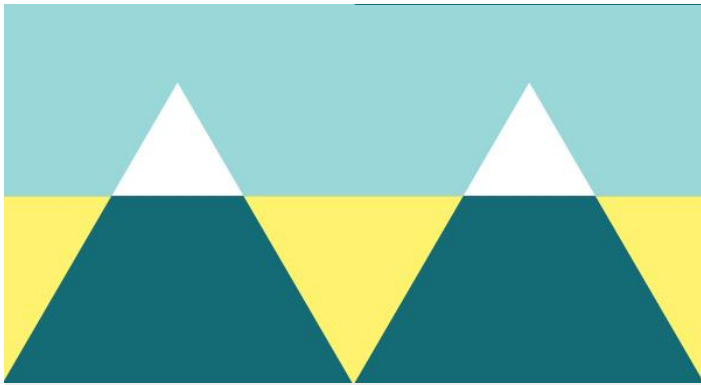


SANTA LUCIA, COSTA RICA

PINEAPPLE / SPONGE TOFFEE / NOUGAT

SOURCING



Origin: Naranjo, West Valley

Varietal: Villalobos, Caturra

Farms: Santa Lucia

Process: Yellow Honey

Producer: Ricardo Perez Barrantes

Altitude: 1750 MASL

TASTING

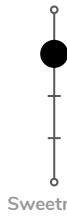
Complex tropical aromatics lead to a luscious pineapple sweetness and sweet balanced notes of sponge toffee and nougat.



Body



Acidity



Sweetness

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 tropical 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!