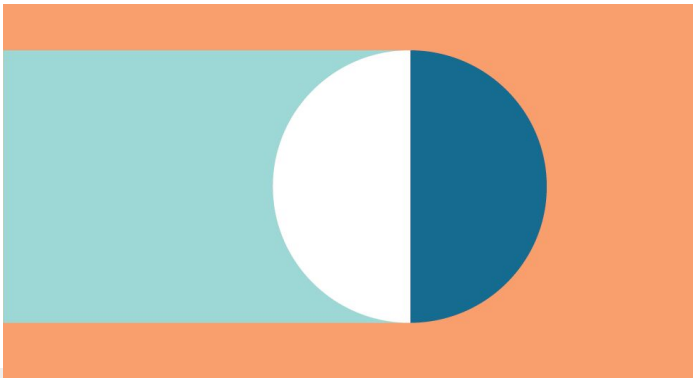


# SANTA TERESA, COSTA RICA

Dried Apricot / Almond / Cacao Nibs

## SOURCING



Origin: Santa Maria de Dota, Tarrazú Varietal: Catuai  
Farms: Santa Teresa 2000 Process: White Honey  
Producer: Roger Urena Altitude: 2000 MASL

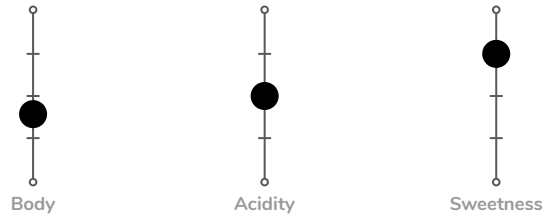
## ORIGIN STORY

Another returning favourite from the Tarrazu region in Costa Rica, this coffee comes to us from producer Luis Alberto Monge's highest elevation farm, Piesan, and is processed at his family-owned micro-mill, La Lia. This specific lot is a white honey processed catuai bursting with sweetness and a silky body. As with most coffees from the region, after picking, this lot has undergone honey process fermentation wherein the coffee is allowed to ferment in a portion of it's pulped fruit mucilage before being washed and dried.



## TASTING

Complex aromatics lead to a silky body and sugary sweetness. As the cup cools look for a structured yet subtle acidity of dried apricot and almond with a cacao nib like sweetness.



## BREWING

Brew Ratio: 16:1 TDS: 1.43  
Ext. Yield: 21.18% Rest Time: 5-28 Days

## ESPRESSO

In: 18 Out: 40 Time: 28 TDS: 9

\*\*\*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

While profiling Santa Teresa for production, we found it had an inherent sweetness and balance to it that we wanted to focus on and accentuate. As such, we opted for a longer roast time of around 11:30 and a development time of close to 2:30 with a lower end temperature than some of our Costa Rican espresso offerings. We think this profile does a great job of keeping the acidity, sweetness, and body of this coffee in balance while also offering a clean cup and an espresso that tastes great in milk drinks.