



COSTA RICA TARRAZU LA ESPERANZA ESTATE FAMILIA MONGE NATURAL GRAINPRO

Notes: CACAO NIBS, DRIED BERRY, MILD FRUIT, RYE CRACKER TOAST.

ORIGIN INFORMATION

Grower	Gustavo Monge & Rodolfo Monge Familia Monge Finca La Esperanza
Variety	Catuai, Caturra
Region	La Esperanza de Tarrazu, San Jose, Costa Rica
Harvest	November – March
Altitude	1500 – 1700 masl
Soil	Volcanic loam
Process	Fully natural. Dried on raised beds

BACKGROUND DETAILS

There is nowhere like Costa Rica when it comes to coffee processing and micro-mill innovations. Just ask Rodolfo Monge who has dedicated more than 40 years cultivating coffee at his 12-acre farm called La Esperanza Familia Monge located in La Esperanza de Tarrazu within the province of San José. Much of the recent innovation has been fueled by Rodolfo's son, Gustavo Monge. While Rodolfo has years of experience cultivating coffee, he has only been processing the family's coffee for the last four years in large part because of Gustavo's interest in creating traceability for his family's coffee. The father and son pair now work together using their own micro-mill where cherry selection and drying are meticulously executed. This natural processed coffee is an example of precisely executed methods of drying coffee inside the cherry, which eliminates the need to wash the coffee and greatly reduces the environmental impact, while at the same time, producing an expressive cup profile.