



Costa Rica Tarrazu "La Capilla"

cocoa - caramel - plum

LATIN AMERICA



Producer: Tarrazu small holders



Region: Tarrazu



Cultivar: Caturra and Catuai



Processing: Fully Washed



Elevation: 1200 - 1800 MASL



Harvest: Dec - March



Parchment drying in Tarrazu



Tarrazu valley



"La Capilla" is a blend specially prepared by our Costa Rican office, Cafinter S.A. Cafinter was established in 1989 originally as an export business that has since developed an integrated milling - export operation.

It manages three mills in the country and each mill is located near the farms in which it sources. Cafinter directs the production process and keeps a close eye on quality. The components of this blend are selected exclusively from the pristine southwestern region of the Tarrazu Valley. Protected by the Pacific basin range, the region offers sanctuary to rare birds, lush forest and top quality coffee.

The coffee here is critical to the socioeconomic success of the area. Regional blends such as "La Capilla" offer consistency from year to year. "La Capilla" is known for its layered fruit notes including light lemon and plum, as well as its round base of cocoa and caramel. The delicate acidity of this cup creates a perfect balance.