Costa Rica Tres Milagros Black Honey

tropical - honeysuckle - red fruit

LATIN AMERICA

Producer: Camilo Merizalde

Region: Tarrazu

Cultivar: Red Bourbon

Processing: Black Honey

Elevation: 1650 MASL

Harvest: Dec - March

Red Bourbon

Black honey drying on raised beds

This coffee comes from a newly developing joint project between Ecom and Camilo Merizalde. Mr. Merizalde has a history in coffee to only produce the best. He began in 1997 when he purchased Finca Santuario, in Huila, Colombia. Since the beginning it has always been Mr. Merizalde's goal to produce top shelf, quality coffees. Since then Mr. Merizalde has believed in paying the high attention to detail in everything he does, from the varietals he plants, to the lay out of the entire farm. Since, Ecom and Mr. Merizalde have come together to begin a new project named after his original farm, "The Santuario Project".

Eleven years later the Santuario Project produces divine coffees in Colombia, Costa Rica, Brazil and Mexico. Combined with Ecom's varietal research, and Mr. Merizalde's attention to detail and meticulous processing, the Santuario Project coffees are some of the best.

This coffee named Tres Milagros represents Camilo's newest work in Costa Rica. This small lot of coffee is grown in Tarrazu on Finca Higuito and is comprised of entirely Red Bourbon. The coffee was processed in the black honey method where more than 75% of the honey was retained and intact through the entire drying process. This was confirmed with measurements throughout the process to ensure dark coloration of parchment which translates to a very sweet caramel like flavor in the cup.

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