



Costa Rica Finca Limonal Black Honey

juicy - tropical fruit - apricot

LATIN AMERICA



Producer: Javier Meza



Region: Naranjo, Central Valley



Cultivar: Marsellesa



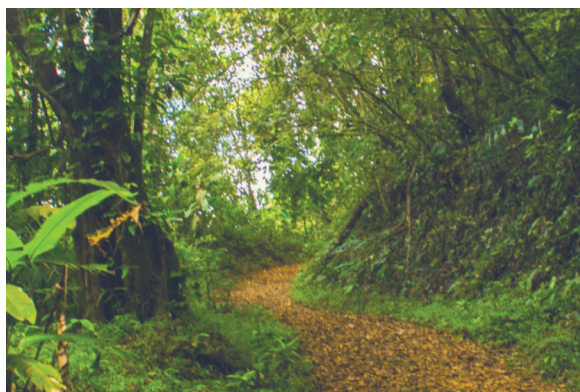
Processing: Black Honey



Elevation: 1300 MASL



Harvest: Dec - March



Finca Limonal



Cherry Picking



Finca Limonal is located in the upper part of Naranjo with a nice view of the Central Valley of Costa Rica. It's blessed with volcanic soils, a cool climate and cold temperatures during the night which makes its location ideal for growing high quality coffee. Finca Limonal is planted with Starmaya and Marsellesa both ECOM developed hybrid varieties. All of these things combined create a coffee that is unique in its flavor profile. This 17/18 harvest is the first year Ecom developed microlots consisting of 100% Marsellesa.

This specific lot is a black honey. By Ecom's standards, this means that 100% of the mucilage was left intact during the drying period. Black honey's create a more "wild" flavor profile and skirt the delicate balance between a fully washed and naturally processed coffee.

These 20 bags of coffee were dried and milled at La Cabana Micro Mill. The mill is located at 1600 masl providing the ideal weather characteristics for special processing. La Cabaña is owned by Javier Meza, who has dedicated his life to coffee and is now considered by many a coffee expert. For drying, Javier uses a combination of African beds, Patios and mechanical driers, depending on the coffee characteristics. He also has environmentally friendly practices throughout the process, promoting water optimization and recycling.

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