



Costa Rica Villa Triunfo Yellow Honey

orange - honey - tropical fruit

LATIN AMERICA



Producer: Villa Triunfo



Region: Naranjo, Central Valley



Cultivar: Starmaya



Processing: Yellow Honey



Elevation: 1400 MASL



Harvest: Dec - March



Parchment drying in Tarrazu



Tarrazu valley



Finca Villa Triunfo is located in the upper part of Naranjo with a nice view of the Central Valley of Costa Rica. It has volcanic soils, a cool climate and cold temperatures during the night which provide perfect growing conditions for coffee. This farm is unique in that it has Starmaya and Marsellesa cultivars which were both developed as a joint venture between ECOM and CIRAD (agricultural development in France).

ECOM and CIRAD created Starmaya aiming for greater productivity, better cup, and disease resistance. Starmaya is a cross between Marsellesa (Tymor hybrid and Villa Sarchi) and Ethiopian (Ethiopian and Sudanese) varietals. Although Starmaya is a new hybrid in its F1 stage (first generation) it is also the very first F1 hybrid that is able to be propagated by seed. Typically F1 hybrids must be propagated by rooting clippings since their genetic material is not stable and propagating seeds results in highly varied results and plants. The fact that Starmaya can be propagated with seed greatly reduces the costs associated with reproduction.

This coffee was produced in the Yellow Honey processing method which leaves some residual mucilage on the seed prior to drying. After drying, the parchment coffee appears yellow in color resulting in the "Yellow Honey" distinction. With this process, a bit of the coffee fruit flavors make their way into the cup as well.