

Costa Rica - Palmichal SHB

Geographic Information

Origin	Santa Ana Mountains, Costa Rica
Finca/Estate	Doña Romelia
Plant Varietal(s)	Caturra and Catuai
Altitude	1,200-1,600m amsl
Rainfall	1,500mm pa
Harvest Period	December - February
Processing	Washed and Drum Dried
Storage	2014 Crop, Cuvèe - Ageing in Oak Barrels

About this Coffee

Our Doña Romelia Coffee comes from the cloudy region of the Palmichal rainforest where coffees are famous for their unique acidity.

Manuel Rojas Arias was the pioneer coffee grower in the Palmichal region, on the western slopes of the Escazú Mountains. The success of Don Manuel was noticed by many other farmers and they quickly began to convert their sugar plantations into coffee farms.

On the passing of Don Manuel his sister Doña inherited the farm and continued to manage it to effectively produce some of the best coffees from Costa Rica. This coffee is designated Strictly Hard Bean (SHB).

Tasting Notes

You will get the best out of this coffee when medium roasted. A roast temperature of 225 Deg C is ideal. At this roast profile the coffee is well rounded and well balanced. Bursting with orchard fruit flavours and complimented with caramel sweetness and chocolate the cup is a fine example of speciality grade coffee. There is a spicy aroma and vibrant acidity with a rich body.

