

Costa Rica SAN DIEGO HONEY

CUP PROFILE

A sweet, balanced cup with a juicy body, mild acidity and notes of dried fruit, almond and chocolate. Bright melon flavors emerge as it cools.

ABOUT THIS COFFEE

The “honey” in this coffee’s name refers to the style of processing. After the coffee cherry is de-pulped—meaning, the fruit has been stripped off the beans—the sticky mucilage covering the beans is left intact, instead of being immediately washed away as it is with a “washed coffee.”

Leaving that coat of “honey” on the bean gives the coffee a sweeter taste. And whether a coffee is described as a Yellow Honey or Red Honey depends on the amount of mucilage left to dry on the bean.

Honey processing began in Costa Rica and has spread to other countries in Central America. In addition to its distinctive taste, it has the environmental benefit of using less water during processing.

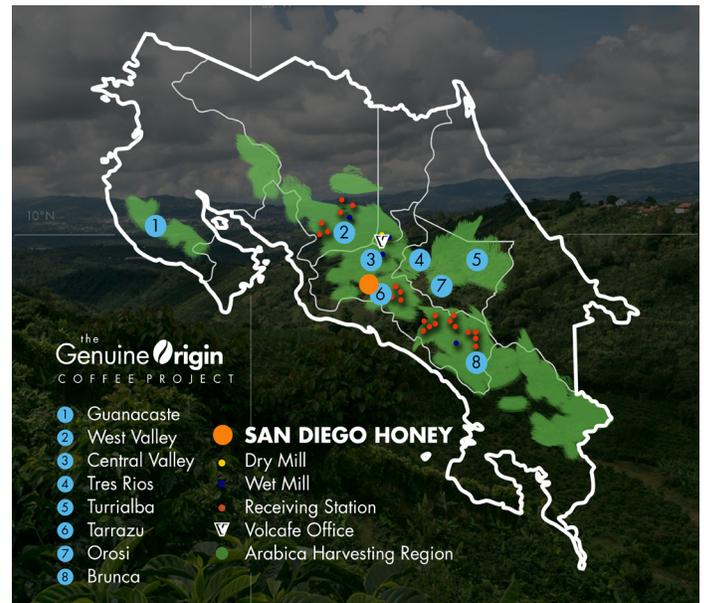
ABOUT THE REGION

The Tarrazú region is the nursery of Costa Rican specialty coffees. It is situated in the country’s highlands, where mountain slopes dominate the landscape and coffee plantations are found at more than 1,500 meters above sea level.

Beneficio San Diego is the most modern and one of the largest mills in Costa Rica. It was established in 1888 and now specializes in the Tarrazú and Tres Ríos areas. It takes pride in striving for always-increasing efficiency and quality standards, while working closely with producers to ensure good community relations and sustainable production for years to come.

GEOGRAPHY

Costa Rica is bordered by Nicaragua to the north and Panama to the south. Tarrazú, in the province of San Jose, is in the center-west of the country, nestled against the Quetzales National Park, which attracts tourists with its “cloud forests.”



Region:
Tarrazú

Producers:
9

Community/mill: San Diego Mill

Altitude:
1,200–1,750 meters ASL

Varieties:
Caturra, Catuai

Processing:
Honey process

Harvest:
January–March 2017



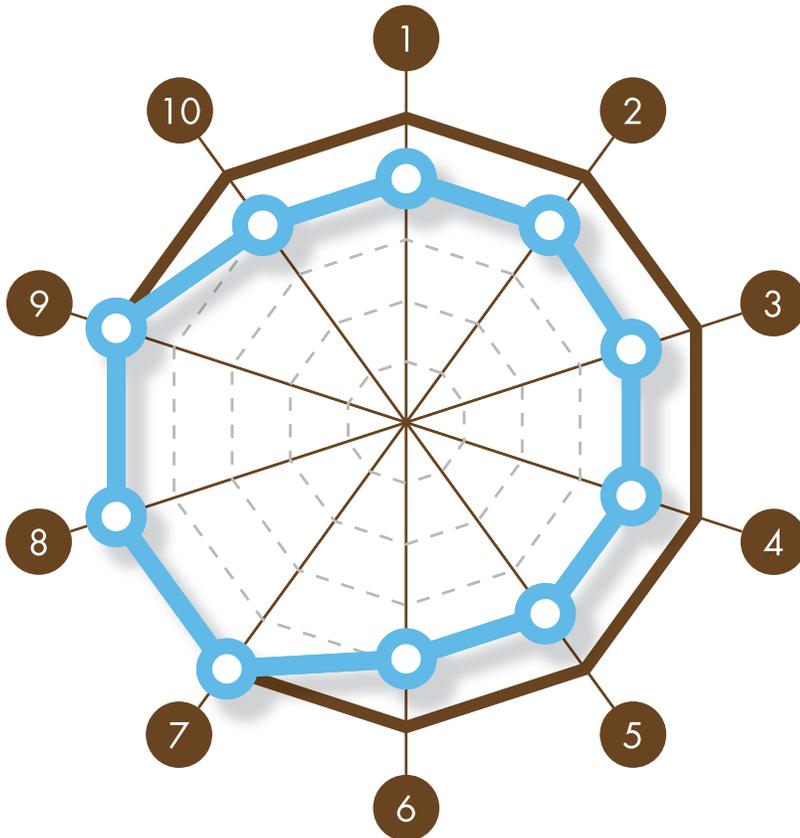
Costa Rica

San Diego Honey

FROM OUR TEAM

"This coffee combines the unique, fruity flavors of the Tarrazú terroir—prune, blackberry and chocolate—with those given by the honey process, namely, honey and sugar cane. It has a velvety finish that's smooth and delicate."

- FLAVOR** Dried fruit, roasted almonds, chocolate
- BODY** Juicy
- AROMA** Berries, honey
- ACIDITY** Mild



- 1 **8.00** FRAGRANCE/AROMA
- 2 **8.00** FLAVOR
- 3 **7.75** AFTERTASTE
- 4 **7.75** ACIDITY
- 5 **7.75** BODY
- 6 **7.75** BALANCE
- 7 **10.0** UNIFORMITY
- 8 **10.0** CLEAN CUP
- 9 **10.0** SWEETNESS
- 10 **8.00** OVERALL

Moisture: 14.4% on offer sample