



COSTA RICA LA ROSA SHB EP ECOTACT

Notes: LEMON, DEMERARA SUGAR, ROSE, MILK CHOCOLATE

ORIGIN INFORMATION

Grower Henry Méndez Arce, Carlos Haug, Alcides Camacho, Fernando París, Xenia Sanchez, Guillermo Chacón, and Juan José Araya | Cooperativa de Productores de Café y Servicios Múltiples de Naranjo R.L. (Coopronaranjo)

Variety Caturra, Catuai, Obata, and Sarchimor

Region Naranjo, Alajuela, Costa Rica

Harvest October- February

Altitude 1300 – 1700 meters

Soil Volcanic loam

Process Fully washed and dried in the sun

Certifications: Conventional

BACKGROUND DETAILS

Costa Rican cooperatives are like symphonies. Or at least that is the sensation you get at Cooperativa de Productores de Café y Servicios Múltiples de Naranjo R.L. (Coopronaranjo) where every aspect of coffee is included in their repertoire. Coopronaranjo has ecologically designed instruments to handle every aspect of the post-harvest processing and it all runs on hydropower. But it's not just mill equipment that makes a big impression. This cooperative also has an organic fertilizer production plant that uses vermiculture to convert coffee pulp back into low cost organic fertilizer. And if worms aren't to your taste, Coopronaranjo also operates a local supermarket and sells roasted coffee for national consumption. With more than 2000 producer-members from the Canton of Naranjo within the province of Alajuela, Costa Rica, this cooperative is designed to receive cherries from many small farms and harmonize the coffee into a well-tuned regional blend called La Rosa.