

COSTA RICA WEST VALLEY NARANJO HERMANOS AGUILERA RED HONEY GRAINPRO

Notes: PINK LEMONADE, RASPBERRY, JAM, HONEY, SAGE

ORIGIN INFORMATION

Grower	Aguilera Siblings| Finca Licho
Variety	Bourbon, Sarchimor, Pacamara, San Roque, Villa Sarchi, and ET47
Region	El Naranjo canton in the province of Alajuela, Costa Rica.
Harvest	December - March
Altitude	1,500 – 1,700 meters
Soil	Volcanic loam
Process	Honey process and dried on raised beds
Certifications	Conventional

BACKGROUND DETAILS

Sourcing Details: There is nowhere like Costa Rica when it comes to coffee processing and micro-mill innovations.
Just ask Erasmo Aguilera who has dedicated himself to perfecting various processing techniques at the farm he shares with his six brothers.
Erasmo manages the 35-acre farm called El Licho, located in the West Valley region of Naranjo within the province of Alajuela.
This honey processed coffee is an example of precisely executed methods of drying coffee while the mucilage remains attached to the seed, which eliminates the need to wash the coffee and greatly reduces the environmental impact, while at the same time,



producing an expressive cup profile.
Erasmo's success has been recognized with fourth place finishes in the Costa Rica Cup of Excellence. Processing Details This honey processed coffee is an example of precisely executed processing, starting with sorting and floating cherries to remove any damaged coffee.
Next the cherries are depulped and moved to patios to dry while the mucilage remains attached to the bean.
The coffee seeds only remain on the patio long enough to remove excess water and then they are mechanically dried to ensure precise control in reducing the moisture to 11 percent.