COSTA RICA MONTAÑA TARRAZÚ WASHED

La Montaña Tarrazú is a family-owned mill. The youngest of three sisters, Daniela, is running the mill. She decided to finish her studies before actively joining the business as manager of La Montaña Tarrazú, four years ago. Now she's in her mid 20s and keen on maintaining the high quality standard of the coffee as well as to optimise processes. They carefully process fully washed, honeys and naturals. Fully washed beans are mainly dried outside on the patio, whereas honeys and naturals dry on raised beds. In 2011 La Montaña Tarrazu was awarded the 4th place of Cup of Excellence.

QUALITY

Country Costa Rica
Region Tarrazú
Micro mill La Montaña Tarrazú
Lot El Mango
Producer Daniela Gutiérrez
Ref. No. P10238

Coffee type Arabica
Crop 2018/19
Harvest time Jan. - May
Harvest method Picking
Altitude 1500 masl
Varieties Caturra & Catuaí
Processing Washed
Soil type Volcanic soil
Irrigation Natural rainfall

CUP PROFILE

orange blossom | darjeeling | complex | tangerine | honey-sweetness | sugarcane

CUPPING SCORE

85.75 (TSP Q-Arabica Grader)

GREEN GRADING

Moisture 9.6%
Odor clean
Colour green
Defects 0-3 defects
Screen Size SHB 16+

ACIDITY 7

BODY 8

FLAVOUR 9

SPECIALTY COFFEE

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