



List + Beisler GmbH | Pickhuben 6 | 20457 Hamburg

## Costa Rica SHB La Pastora Tarrazú

**Origin:** Costa Rica

**Region:** Tarrazú

**Producer:** Smallholder farmers

**Organisation:** Cooperative

**Cooperative:** Coope Tarrazú

**Altitude:** 1,100 - 1,800 meters above sea level

**Variety:** Caturra, Catuai

**Harvest period:** December - February

**Classification:** Fancy Strictly Hard Bean

**Processing:** Fully Washed



### Source / Processing / Story:

The cooperative was founded in 1960 at a time when farmers had only little knowledge about coffee production and there were no wet mills in the region where they could bring their coffee so it was sold to middlemen. Today the cooperative counts more than 2.500 active members who take their cherries to a shared wet mill. They are not only committed to promoting the social economy but also to environment protection, sustainable and environmental friendly practices as well as traditional methods such as fostering recycling programs, utilizing renewable energy, reducing water consumption and reusing its own coffee production by-products like the coffee pulp.

Characterized by a large biodiversity, micro-climates and rich volcanic soils of primarily sedimentary origin, the region is famous for producing one of the best coffees in the world and has been used to win multiple international barista and cupping competition.

**Cup Profile:** Overall sweet and fruity, slight floral notes like black tea, delicate citric acidity.

