

TODAY'S VARIETAL:

ORGANIC

COSTA RICAN

LA AMISTAD

COTO CRUS, PUNTARENAS

ROAST: MEDIUM

BODY: MEDIUM

TASTING NOTES: FRUITY WITH LEMON &
RASPBERRY TONES. SLIGHT NUTTINESS

LOCATION: HACIENDA LA AMISTAD,
COTO CRUS, PUNTARENAS - NEAR BORDER WITH PANAMA

ALTITUDE: 1,200 - 1,500 METERS

VARIETAL: CATURRA, CATUAI

PROCESS: FULLY WASHED DRYING: SUN & MECHANICAL DRIED

HARVEST: OCTOBER - FEBRUARY

Roberto Montero, a third generation coffee farmer owns Hacienda La Amistad. Roberto's grandfather originally purchased over 10,000 hectares with only 300 hectares utilized for coffee production. 6,000 hectares were returned & preserved as La Amistad Park, the largest natural reserve in Central America.