

COFFEE PORTFOLIO

NATURAL DE COSTA RICA

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TASTE COSTA RICA

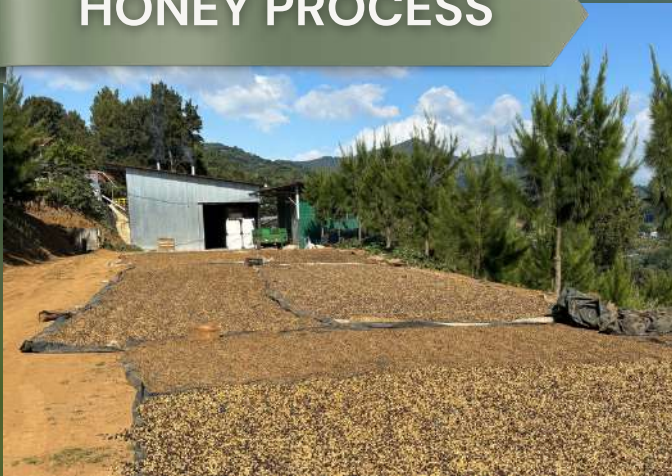
ONE MICRO-LOT AT A TIME

At NATURAL de Costa Rica, every coffee tells the story of our land, volcanic highlands, fertile soil, and generations of craftsmanship.

We work directly with small producers on the slopes of the Poás Volcano, in the province of Alajuela, who cultivate and select micro-lots that capture the essence of Costa Rican terroir: vibrant acidity, natural sweetness, and balance in every cup.

Our current selection is a **Red Honey Caturra**, a **Washed Sarchimor**, and a **Washed Villa Sarchí**, three high-altitude and high quality varieties representing the diversity and precision of Costa Rican specialty coffee.

HONEY PROCESS



The honey process retains part of the mucilage during drying, allowing sugars and organic matter to interact with the bean.

Our **Caturra** undergoes a **Red Honey Process** with 60% of mucilage left, balancing sweetness, body and aromatic depth.

Every turn of the parchment changes its character; too fast, and balance is lost; too slow, and defects appear.

WASHED PROCESS



The washed process removes all mucilage from the coffee bean through controlled fermentation and water washing.

This method delivers high clarity and consistency, allowing the bean's natural attributes to define its quality.

Our **Sarchimor** and **Villa Sarchí** undergo a carefully timed washed fermentation (12–72h) where natural yeasts transform sugars into acids, ensuring a clean, balanced, and vibrant cup



Coffee varieties and processes:

CONTROLLED METHODS, CONSISTENT RESULTS

ORIGIN: Poás Volcano, Alajuela, Costa Rica

HEIGHT: ± 1,500 m above sea level

Caturra Red Honey – 100% Arabica

PROCESS METHOD: Red Honey (60% mucilage retained, which is preserved during sun drying and allows the sugars to enrich the bean)

SCA SCORE: 85

INTENSITY: 3/5 ●●●●○

PROFILE: Smooth and round, medium-bodied

NOTES: Sweet, caramel, fruity brightness



Sarchimor – 100% Arabica

PROCESSING METHOD: Traditional Washed (pulping and fermentation in water tanks for 12–72h, where microbial activity remove all the mucilage. After washing, sun drying stabilizes moisture and locks in brightness. The result is a clean and shiny cup).

SCA SCORE: 83

INTENSITY: 4/5 ●●●●●

PROFILE: Medium to full body, clean finish

NOTES: Chocolate, nutty, mild spice



Villa Sarchí – 100% Arabica

PROCESSING METHOD: Traditional Washed (pulping and fermentation in water tanks for 12–72h, where natural yeasts remove all the mucilage).

SCA SCORE: 89

INTENSITY: 3/5 ●●●●○

PROFILE: Silky, balanced and elegant

NOTES: Floral, fruity, raspberry–caramel sweetness

ONLY UNROASTED



Our coffees Caturra and Sarchimor are available both unroasted and roasted, the latter roasted by our partners, Café Gener (Cardona, Spain) and Wild Coffee Roasters (Brussels, Belgium). Their roasting ensures each variety's character is expressed at its best.

We don't chase volume. We chase flavor, precision, and consistency, so you can taste Costa Rica, one micro-lot at a time.

CATURRA – 100% ARABICA



ORIGIN: Poás Volcano, Alajuela, Costa Rica

HEIGHT: ± 1,500 m above sea level

PROCESS METHOD: Red Honey (60% mucilage retained)

SCA SCORE: 85

INTENSITY: 3/5 ●●●●●

PROFILE: Smooth and round, medium-bodied

NOTES: Sweet, caramel, fruity

Selective harvesting ensures that only ripe cherries are picked, securing the perfect sugar-acid balance.

During the **Red Honey process**, 60 % of the mucilage remains on the parchment. As the beans sun-dry, natural enzymatic reactions allow sugars and organic matter to absorb into the bean, increasing density and caramelization.

THE RESULT

A fuller, sweeter cup with honeyed texture, caramel and red fruit notes, and a balanced acidity.

Every turn of the parchment refines the cup — too fast, sweetness fades; too slow, defects emerge.



CUP OUTCOME

Dense, sweet, complex — perfect for espresso and medium roasts emphasizing body and depth.

SARCHIMOR– 100% ARABICA



ORIGIN: Poás Volcano, Alajuela, Costa Rica

HEIGHT: ± 1,500 m above sea level

PROCESS METHOD: Trad. Washed

SCA SCORE: 83

INTENSITY: 4/5 ●●●●●

PROFILE: Medium to full body, clean finish

NOTES: Chocolate, nutty, mild spice

Fully ripe cherries undergo wet fermentation (12–72 h) in water tanks, where microbial activity removes all mucilage.

This precision enhances the bean's clarity, structure, and flavor integrity, producing a clean, transparent profile that reflects the origin's terroir.

After washing, sun drying stabilizes moisture and locks in brightness.



CUP OUTCOME

Clean, structured, and consistent, chocolate and nut tones balanced by a bright, crisp finish. Ideal for filter brewing or lighter roasts.



HARVEST DATE / BATCH CODE

The current harvest took place between 8 and 16 January 2025.

Each lot includes one of the following varieties: CA-HO (Caturra Honey), SAR (Sarchimor), or VI-SA (Villa Sarchi).

The batch code combines several elements:

- Harvest date written as day–month–year (for example, 812025 = 8 January 2025; 1212025 = 12 January 2025).
- Variety code (e.g. CA-HO, SAR, or VI-SA).
- KL-ML, which stands for Karla Lands – Micro-lot.
- Ncr, meaning Natural de Costa Rica, our brand signature.



VILLA-SARCHI – 100% ARABICA



ORIGIN: Poás Volcano, Alajuela, Costa Rica

HEIGHT: ± 1,500 m above sea level

PROCESS METHOD: Trad. Washed

SCA SCORE: 89

INTENSITY: 3/5 ●●●●●

PROFILE: Silky, balanced, elegant

NOTES: Floral, fruity, raspberry-caramel sweetness



Processed through the **Traditional Washed** method, fermentation gently removes mucilage while preserving the bean's intrinsic floral and fruity compounds.

Careful drying and stabilization at 10–12 % moisture maintain aromatic precision and silky mouthfeel. The high altitude and volcanic soil amplify its natural complexity, revealing delicate raspberry, caramel, and floral layers.



CUP OUTCOME

Elegant and aromatic, with floral clarity and refined sweetness, best showcased in light to medium roasts or pour-over brewing.



Our ROASTING PARTNERS

To preserve the integrity of each bean, NATURAL de Costa Rica collaborates with artisanal roasters across Europe, including:

cafès
GENER



CARDONA (CATALONIA)

- Loring & Probat UG roasting machines
- High-precision batches (7–25 kg) = consistency and flavour optimization
- Founded in 1950
- 3rd generation

WILD Specialty Coffee Roasters

JOLICOEUR



NAMUR
(BELGIUM)

- Artisanal roasters
- High-precision batches (3–5 kg)
- Local approach
- Freshness and traceability
- Closeness to the consumer: human connection and attention to detail

Together, they reflect the dual
philosophy of our coffee:

PARAMETRIC PRECISION
LOCAL CRAFTSMANSHIP





CAFÈS GENER



Founded in 1950, Cafès Gener began as a small family business roasting coffee for local bars in the town of Cardona.

Today, now in its third generation, the company imports, roasts, and distributes high-quality coffees from around the world.

Cafès Gener roasts our coffees using Loring and Probat UG roasters — two of the most advanced and consistent machines for specialty coffee roasting.

Each batch, between 7 and 25 kg, is roasted with precision to respect the character and body of every variety, selecting the ideal roast curve to enhance its natural profile and achieve excellence in every roast.



WILD SPECIALTY COFFEE ROASTERS



Located near Namur, in the heart of Wallonia, WILD Specialty Coffee Roasters combines artisanal roasting with the proximity of a local project. Specialising in specialty coffees and operating a mobile coffee bar model, WILD maintains a precise and human approach in every batch, ensuring freshness, traceability, and control throughout the roasting process.

Its closeness to the final consumer and smaller scale allow for roast profiles to be fine-tuned with great attention to detail, strengthening the link between origin, quality, and flavour.

ROASTED TO YOUR NEEDS

B2B PURCHASES

Roast level — light, medium, or dark — can be tailored to the buyer's desired profile, ensuring the optimal expression of each variety according to its intended use.

B2C PURCHASES

Our coffees are always offered with a medium roast, the ideal balance between sweetness, body, and acidity.

The minimum roasting quantity is 25 kg per batch.

