



love coffee.
love people.

More about your coffee

Origin: Costa Rica San Cristobal

Grade: Speciality SCA 84-85

Region: Tarrazú

Altitude: approx. 1500 - 1700m

Varietal: 100% Arabica, Catuai, Caturra

Certification: Fairtrade

Processing: Fully Washed

Tasting Notes: Raspberry, Caramel & Brown Sugar

The communities program has been running with Coope Tarrazu since 2012, and was designed to help promote the individual characteristics of the coffee in 'micro-zones' of the Tarrazu region. San Lorenzo is one of those communities that regularly contribute to our line up of Costa Rican coffees. This year (2020) is an off year for production, meaning a slightly lower production of cherry. This is part of the natural phenology of the plant, as cherry grows on the previous years branch growth, but does mean this is even more limited than normal!

The coffee of the Tarrazú region is one of the most recognized in Costa Rica and in the world and represents around 40% of the national production. This production is between 1,500 and 1,700 meters above sea level, in ideal climate and soil conditions for cultivation. Most of the plantations are under shade, with different trees in the area.

San Lorenzo is the second district of the Canton of Tarrazú, founded in 1923 and is 3.5 km away from San Marcos de Tarrazú. Besides being so close to San Marcos, the biggest commercial point of the region, the small businesses in San Lorenzo are an important support for the economy of this community. In addition to this, the livelihood of the district is based on the coffee industry. There are approximately 211 members of this community who deliver around 3,500.00 fanegas of the coffee harvested each year.

