



love coffee.
love people.

More about your coffee

Origin: Costa Rica Don Claudio

Grade: SCA 86

Altitude: approx. 800m-1200m

Varietal: Caturra, Catuai

Processing: Natural

Tasting Notes: Strawberry, Blueberry, Honey

Certifications: Fair Trade

Coope Agri has 3700 small coffee producers, with only around 300 passing the requirements for the Don Claudio mark. Don Claudio himself was the first president of the cooperative, Coope Agri and his memory is still treasured.

Coope Agri represents more than just coffee. There are a further 1200 producing sugar cane for the coop, and others have diversified their crops with plantain, banana, tomatoes and avocado - using them as shade plants, to help enrich the soil and as another source of local income.

Keen to help their members have a better quality of life, every year members come together at an AGM to decide which projects to take on. Current projects include a coffee school for younger people to learn about coffee and keep the interest, a medical clinic of which members pay highly subsidised rates, a pension scheme for members who are over 65 and have been with the cooperatives for over 20 years and a scheme to build homes for those who are living in bad conditions – so far they have built 78 houses in 19 years.

They also fund nursery purchases for their members on a 4-year loan scheme so the plant is producing before their return is due. Combined with a school of coffee, this allows the farmers to not only select the right varieties but also use best practices in nurturing them.

After drying, coffee is trucked taken to the dry mill where the parchment gets removed and the coffee gets finally gravity, screen and colour sorted and packed.