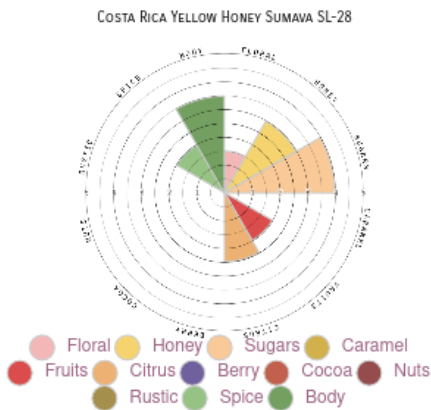
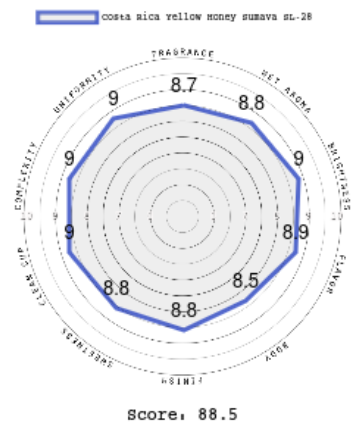




# Costa Rica Yellow Honey Sumava SL-28



*sweet maria's*

## Costa Rica Yellow Honey Sumava SL-28

Acidity and syrupy sweetness stood out in the cup, which shouldn't be a surprise given the Kenyan variety. Aromatic honey note, cane juice, dark tea, Turkish spice mix, lemon-like brightness. City to City+.

## FULL CUPPING NOTES

Acidity and sweetness stood out in the cup, which shouldn't be a surprise given the Kenyan variety. But as we've learned, variety is only one part of the equation. It still takes care at the farm, thoughtful processing, and not to mention ideal growing conditions, to yield coffee that's special like this one. The fragrance of the grinds is quite sweet, with impressive aromatic hints such as floral-sweet honey, graham cracker, and dried wildflower. The wet aroma smells saturated with sweetness, sticky notes of dark honey, and brown rice syrup, with a unique resin-like note of pine sap, and a floral hint of chamomile tea. The cup is syrupy-sweet, honey notes bubble up in the cup, with a potent aroma, like pressed cane juice, and simple syrup made with raw sugar. A dark tea note comes up as the coffee cools, intertwining with lemon acidity that brightens up the flavors. Spice notes come through in the nose, like Turkish spice mix, with just a touch of honey-sweetened lemon tea, and bittering citrus zest in the aftertaste.

## SPECS

Region	Lourdes de Naranjo, Alajuela, West Valley
Processing	Mechanically Washed
Drying Method	Raised Bed Sun-Dried
Arrival date	July 2025
Lot size	10
Bag size	69 KG
Packaging	GrainPro Liner
Farm Gate	Yes
Cultivar Detail	SL-28
Grade	SHB EP
Appearance	.2 d/300gr, 15-17 Screen
Roast Recommendations	City to City+
Type	Farm Gate