

VERVE

COFFEE ROASTERS



COSTA RICA EL VENDAVAL

HIBISCUS • SUGAR CANE • VIBRANT

PRODUCER
FAMILIA CALDERON



REGION
SANTA MARÍA,
DOTA, TARRAZU



ELEVATION
1900-2100 METERS



PROCESSING
WET-PROCESS



CULTIVAR
CATUAI



HARVEST
DECEMBER-APRIL



CUP CHARACTERISTICS:

The tart acidity of hibiscus is met with a fresh, raw sugar sweetness. This year's vintage of El Vendaval exemplifies the vibrant and exotic Tarrazu qualities we treasure.

SOURCING INFORMATION:

Among the original Micro-mill Revolutionaries, the Calderon family built their formidable Los Angeles micro-mill in the early 2000s upon leaving the Coopedota cooperative. Prior to the Micro-mill Revolution, farmers would deliver cherries to a centralized mill like Coopedota. By establishing their own, private micro-mills; farmers for the first time could take control of processing and marketing their coffees and furthermore establish direct relationships with buyers.

The Calderon Family calls home to the beautiful town of Santa María in Dota, Tarrazu where they have an amazing infrastructure of farms. El Vendaval, one of their largest farms, sits high atop the peaks of Tarrazu with bursting trees of bright red Catuai. These trees are situated on very steep hillsides, which allow for amazing soil complexity and presence of sunlight for ample nutrition to the trees.

The landscape of Tarrazu is filled with many peaks and valleys in the central area of the Cordillera Talamanca. The slopes can be extremely treacherous, but the final product is well worth the trouble, as Tarrazu is widely considered one of the best places on earth to grow coffee.