



COSTA RICA SUMAVA ESPRESSO

TOFFEE • CANTALOUPE • CUSTARD

PRODUCER
FRANCISCO MENA



REGION
COSTA RICA



ELEVATION
1670 - 1780 METERS



PROCESSING
WET-PROCESS



CULTIVAR
CATURRA



HARVEST
JANUARY-APRIL



CUP CHARACTERISTICS:

Soft and creamy, this espresso offering is characterized by mellow fruit nuances and caramelized sugar flavors such as toffee.

SOURCING INFORMATION:

Two years ago, esteemed exporter Francisco Mena purchased Sumava de Lourdes in the Lourdes de Naranjo micro-region of Costa Rica's West Valley. Responsible for nearly 25% of Costa Rica's coffee production, the West Valley is characterized by slightly lower altitudes and drier climates than the neighboring Tarrazu region. All that doesn't stop the West Valley from maintaining a formidable track record in the Cup of Excellence, year after year.

On the west hillsides of the behemoth Poas volcano, mineral-rich soil in this region is a copper hue with a powdery composition. Tall cypress trees create a cross-hatch of windbreaks and separate the different plots where Francisco intends to cultivate varieties such as SL-28 and Villasarchi. We're excited to be among the seven roasters featuring coffee from Sumava de Lourdes' second year of production and look forward to continued greatness in years to come.