

# VERVE

COFFEE ROASTERS

SINGLE ORIGIN

COSTA RICA  
**HERBAZU**  
**SL-28**

BERGAMOT • MANGO LEMONADE • MALTY

**PRODUCER**  
**REGION**  
**PROCESSING**  
**CULTIVAR**  
**ELEVATION**  
**HARVEST**

MANUEL ANTONIO "TONIO" BARRANTES ZUÑIGA  
LOURDES DE NARANJO, WEST VALLEY  
WET-PROCESS  
SL-28  
1800 METERS  
DECEMBER-FEBRUARY



### **CUP CHARACTERISTICS**

Exemplifying the best of both worlds; this coffee boasts the intensely sweet, malt-like qualities of a West Valley Costa Rican along with the tropical fruit aromatics and vibrant citric acidities of coffees hailing from Kenya.

### **SOURCING INFORMATION**

Developed in the 1930's by Scott Laboratories on behalf of the Kenyan government; SL-28 would become one of the trinity of cultivars responsible for the productivity, disease resistance and exceptional flavor profile characteristic of Kenyan coffees.

Travel forward seven decades and east 120 degrees of longitude, and in Costa Rica a revolution was underway. Farmers - who'd typically delivered harvested coffee cherries to cooperative wet mills - were beginning to erect their own "micro-mills," in order to regain control of the processing and marketing of their coffee and establish direct relationships with buyers.

Thanks to the entrepreneurial drive begat by the "Micro-mill Revolution", farmers like Tonio Barrantes were keen to test new varieties and processes in the interest of marketing their coffee. Alas, the introduction of SL-28 - by Tonio and friends in 2008 - to Costa Rica can be seen as an archetype for the experimentation and out-of-the-box techniques beckoned by the Micro-mill Revolution in return for some of the most delicious Costa Rican coffees we've tasted to date.