

Vournas Coffee Trading, Inc.

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Costa Rica Olman Urena Honey Microlot

Grower Olman Ureña Salazar, a third generation farmer, has owned and produced coffee on his farm for over 25 years. The Palmichal micro mill where his Costa Rica Honey Microlot is processed is state-of-the-art; it includes patios for sun-drying, elevated beds for more rigorous drying, and for more inclement weather, a greenhouse and specially designed drum dryers. Every lot of coffee that passes through Palmichal is painstakingly separated in order to assure full traceability and consistently high cup quality. The mill itself is located nearby, between Costa Rica's Central Valley and Tarrazu regions; an ideal location for a milling operation, allowing them to process coffee from the best farms of these renowned growing regions.

Is Costa Rica Olman Urena Honey Microlot the green coffee for you?

🌿 Variety:	Caturra
⚙️ Processing:	Honey
✅ Grade:	SHB, Microlot, EP
📦 Bag Type:	Grain Pro

Honey processing has become somewhat popular for a different taste profile from many coffee countries over the last few years. Using the honey method, coffee cherries are de-pulped, but much of the cherry fruit is left on the bean. The remnants of the cherry will then ferment into the bean - with mill operators very carefully drying and rotating the beans so there isn't any chance of rot that could ruin the lot. When done correctly, as is the case with Mr. Salazar's Costa Rica Honey Microlot, the honey process results in a very pleasant tasting cup profile with accentuated sweetness, body and citrusy overtones.



Qualities, Characteristics & Brew Methods

☑️ Recommended Use:

Cold Brew/ Nitro Brew

☕ Cupping Notes:

Very bright cup with pear and sweet cherry overtones. Great body, great acidity.

Coffee Origin

🌍 Country:	Costa Rica
🏠 Region:	West Valley
📍 Producer:	Olman Ureña
⚡ Altitude:	4,200 - 5,200 ft (1280 - 1584m)
📅 Harvest:	Oct - Feb

