



Vournas Coffee Trading, Inc.

805-379-5252 www.vournascoffee.com

Costa Rica Leon de Heredia Honey



We proudly present this Costa Rica Honey Microlot from Carlos León. This is a very limited, 25 bag run of 100% Caturra. It is washed, sun dried and milled on site at the León family mill. In the cup, the León's Costa Rica Honey Microlot has a nice buttery body and notes of jasmine flower, honeysuckle and dried apricot. Since 2002 Carlos León has been the chief operator of the family's estate, which has claim to a storied [history](#) of producing exceptional Costa Rican coffee dating back to the 1880's. Carlos' father, Humberto was head of production since the 80's before handing over the reins and the family's legacy. Increasingly honey process coffee is becoming more and more popular here in the states, and in response we're seeing a good many honey process microlot offerings coming from Costa Rica and Central America. Using the honey method this Costa Rica Honey Microlot

coffee retains much of it's fruity pulp on the bean after it's pulped. The cherry's remnants then ferment into the bean, adding sweetness and complexity. Mill operators attentively rotate the beans while drying for uniformity and to avoid rot. Done correctly, honey process coffees offer a different taste profile with notable sweetness, accentuated body and generally citrusy overtones. For more on honey processing and other coffee processing methods, see our [Farm-To-Cup](#) guide.

Cupping Notes: Cinnamon on aroma, good acidity, velvety mouthfeel, with pure vanilla, jasmine flower, honeysuckle and raw honey.



Producer:	Small Farm Holder
Region:	Las Pastoras Tarrazu
Mill Location:	Heredia
Variety:	100% Caturra
Processing:	Washed & Sun Dried
Altitude:	4,000 ft (1350m)
Coffee Grading:	Microlot
Harvest:	October - February

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