



Vournas Coffee Trading, Inc.

805-379-5252 www.vournascoffee.com

Costa Rica El Cedral Red Honey Microlot



Four generations ago, Sacarias Valverde aptly named his 30 acre Tarrazu coffee farm El Cedral after the region's plentiful cedar trees that provide natural shade throughout its coffee fields. The cedar groves are so abundant in fact, that this is also the name of the larger sub-region of Tarrazu in which Valverde's farm resides. The Tarrazu region as a whole is best known for a pronounced acidity and snappy kick compared to coffees grown in Costa Rica's other regions. Today El Cedral is managed by Sacarias Valverde's grandson, Marvin and his son. As caretakers and bonafide "coffee lovers" themselves, their focus is on the continuation of El Cedral's legacy for excellent coffee production, and the preservation of their land for future generations. The farm is blessed with an incredible locale for quality, along with an abundance of shade trees beyond the cedars, including

Poró and other native species. At approximately 5,500 feet elevation, El Cedral produces a mixed yield of Caturra, Catuai and Bourbon varieties, that are further enhanced through the honey process and an expert milling operation courtesy of the Palmichal Micro Mill. The coffee is dried for 7 days on African beds with 100% of its mucilage remaining intact on the bean surface. Drying is then finalized in a drum drier for enhanced uniformity and moisture content. Finally after resting in parchment for two months, it is dry milled, and then sorted by weight, density, size and color, and then packaged and shipped in Grainpro bags. Marvin and his sons have built on their fathers' expertise, following highly organized growing parameters that require disciplined and precise pruning and fertilizing cycles as well as seasonal maintenance and upkeep. At the end of it all, the complexity is in the cup, offering an exceptional experience at the cupping table and in the cafe.

Cupping Notes: Medium body, great acidity. Milk chocolate, hints of sweet orange citrus and brown sugar.



Producer:	Marvin Monge Valverde
Region:	Tarrazu
Variety:	Caturra, Catuai, Bourbon
Processing:	Honey Process
Altitude:	5,577 ft (1700m)
Coffee Grading:	Microlot
Harvest:	Dec - Mar

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