



Vournas Coffee Trading, Inc.

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Costa Rica Santa Cruz Honey Microlot



Our Costa Rica Santa Cruz Honey Microlot comes from just 15 small producers from the small growing community of Santa Cruz. All together there are less than 50 acres from which these coffees were sourced. As for varieties, the lot consists of handpicked Caturra, Red Catuai and Yellow Catuai arabica. The approach of combining several different farms for a honey processed ensemble representing the Santa Cruz region has been designed to build more complexity within the cup. As a result, the Santa Cruz Honey Microlot cups with a balanced acidity and good body. This is accompanied by a pleasant aroma, and notes of orange blossom, peach, sweet blood orange and a hint of floral. Each Santa Cruz farm selects only the ripest cherries, picking them on prime harvesting days and receiving a premium for their best selections. The cherries are taken to the processing mill where

they are combined and pulped with 80% of the mucilage remaining for the drying stage. The coffees are dried on raised beds for 11 days, and then finalized in a mechanical drum drier for enhanced uniformity and humidity levels. The coffees then rest in parchment for two months before being dry milled and sorted by weight, density, size and color. In the final stage the lot is packaged in Grainpro bags and readied for export. 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 Santa Cruz Honey Microlot 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. Santa Cruz is located in Costa Rica's Guanacaste province in Northwestern Costa Rica. It's capital city, also named Santa Cruz, is typical of many of Costa Rica's rural towns. In addition to the coffee plantations that exist throughout the greater Tarrazu region, the Santa Cruz capital is home to fishermen, farmers and hotel workers. A city rich in cultural heritage and local traditions, Santa Cruz is home to a number of annual festivals that include bull riding, a nod to Spanish colonial ancestry, and an Easter week celebration known as Fiesta de Semana Santa.

Cupping Notes: Floral with notes of orange blossom, peach and sweet blood orange. Balanced acidity and good body.



Producer:	15 Small Producers
District:	Santa Cruz
Region:	Tarrazu
Variety:	Caturra, Red Catuai, Yellow Catuai
Processing:	Washed & Sun Dried
Altitude:	5,290 - 5,577 ft (1600 - 1700m)
Coffee Grading:	Microlot
Classifications:	SHB, Microlot
Harvest:	Jan - Feb