



Vournas Coffee Trading, Inc.

805-379-5252 www.vournascoffee.com

Costa Rica Tarrazu Puma SHB



From the very same multi-generation growers who produce our exclusive El Tigre comes our Costa Rica Tarrazu Puma SHB. In 2021 we mark the seventh year of production for the Costa Rica Tarrazu Puma with cup quality having improved each season as the producers have become more and more refined in their process. As a result the Puma has better acidity than other Costa Ricans and great, bright aroma in the cup. As a whole the Tarrazu region is best known for its coffees having a more pronounced acidity and snappy kick compared to those grown in other parts of Costa Rica. As for the Puma, it's grown in volcanic soil at elevations ranging from 3,000 - 5,000 feet. Moreover, we emphasize the fact that small estate producers are responsible for the cultivation, milling and determination of the Tarrazu coffees that comprise this Vournas Coffee exclusive. The

Costa Rica Tarrazu Puma lots are graded SHB (Strictly Hard Bean) and fully meet requirements for Costa Rica's highest grade of coffee. The coffee is processed at La Eva mill, hand sorted and either sun dried or mechanically dried depending on weather and precipitation.

Cupping Notes: Medium body, very good acidity, with notes of grapefruit and sweet peanut butterish milk chocolate on the finish



Producer:	Single Estate Growers in Tarrazu
Mill Location:	Heredia
Variety:	Catuai, Caturra, Typica (few Typica trees remain)
Processing:	Washed
Altitude:	3,000 - 5,000 ft (900 - 1500m)
Coffee Grading:	SHB
Harvest:	October - February

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