



HACIENDA *La Minita*

Costa Rica Micro lot Offerings 2018

This year we have brought in coffees from our producer partners in Tarrazu. These exceptional lots hit all the high notes of a classic Tarrazu cup. All of the lots are washed with the exception of the El Cedral Natural which is one of the nicest we have seen this season.



Name	Farm Location	Producer	Cupping Notes
Finca La Milpa	Llano la Piedra, Santa Maria de Dota	Rodolfo Naranjo Monge	Citrus, lemonade, floral, full body, milk chocolate
Finca Jocote	Llano la Piedra, Santa Maria de Dota	Rodolfo Naranjo Monge	Tart red cherry, Macintosh apple, raw sugar cane, heavy body, sweet finish
Finca Casas	Llano la Piedra, Santa Maria de Dota	Rodolfo Naranjo Monge	Tart lemon, chocolate, wild flower honey, sweet floral finish
Finca La Garita	Llano la Piedra, Santa Maria de Dota	Fernando Blanco	Honeydew melon, papaya, soft fruit, very sweet cup, bright citrus acidity with a heavy body
Finca Saratiel Navarro	Llano la Piedra, Santa Maria de Dota	Saratiel Navarro	Green apple, sweet cherry, milk chocolate, delicate body
Finca El Trapiche	Llano Bonito, San Francisco de Leon Cortez	Hermes Mena Bonilla	Tart lemon, sweet tangerine, honey, full body crisp cup

For pricing and availability, please contact:

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Finca La Manzana	Llano Bonito, San Francisco de Leon Cortez	Greivin Mena/Edgar Fallas	Floral, honey, raspberry, crisp clean, sweet
Finca San Francisco	Llano Bonito, San Francisco de Leon Cortez	Carlos Fallas Quiros	Bright navel orange acidity, tangerine, sweet lemon, full body, crisp clean cup
Finca San Cristobal	San Cristobal Sur, Desamparados	Ismael Navarro	Red cherry, crisp lime acidity, sweet, cacao nib
San Francisco micro region	San Francisco	Multiple small farms	Bright citrus acidity, dark chocolate, light floral finish, creamy body.
Finca El Cedral – NATURAL PROCESS	Dota		Strawberry, raspberry, jammy, super sweet candied cherry, creamy body
Finca Llano Bonito	Llano Bonito	Roldolfo Bendig	Orange, lemon, chocolate, floral, full body,

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Name	Farm Location	Producer	Cupping Notes
Finca La Pastora African Washed Process	Tarrazu	Minor Esquivel	Black berry, Raspberry, Cherry, winey, sweet syrupy finish, floral
Finca La Pastora Yellow Honey	Tarrazu	Minor Esquivel	Berry, nuts, honey, sweet finish complex cup as it cools
Finca La Pastora Black Honey	Tarrazu	Minor Esquivel	Blackberry, dried cherry, jam, syrupy, sweet, heavy body, clean dynamic cup
Finca La Pastora Natural Process	Tarrazu	Minor Esquivel	Dried fruit, molasses, honey, cashew, creamy body sweet cup.

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