

COSTA RICA FINCA LOS ANGELES BLACK HONEY

Viscous, citrus, melon and blueberry.

PRODUCER Oscar and Francisca Chacon

REGION Sabanilla de Alajuela, Central Valley

MILL Las Lajas Micromill

VARIETY Villa Sarchi, Caturra

PROCESS Black Honey

ALTITUDE 1450m

Producers *Oscar and Francisca Chacon* own one of the most innovative micromills in Costa Rica along with several coffee farms. The *Las Lajas Micromill* is renowned for its honey process coffees which utilize far less water than fully washed methods and impart some exciting and unique cup profiles.



FINCA LOS ANGELES, COSTA RICA

This coffee from *Finca Los Angeles* uses a black honey process. The Chacon's unique take on honey processing means that all of the mucilage is left on all their honey process coffees including yellow, red and black honey coffees. It is the frequency of the turning of the coffee that differs and results in the colour changes that give the process its name. Black honey process coffee is only turned once a day. The decision on which process to use is influenced by the weather the day the coffee is harvested.

#clarkstcoffee

