

LA ANAEROBIC PRADERA COSTA RICA

TASTE:

Sparkling cherry,
watermelon & almond

VARIETY:

Caturra

PROCESS:

Anaerobic
Fermentation

ORIGIN:

Tarrazú, Costa Rica

PRODUCER:

Cafeteleria de
Tierras Ticas

ALTITUDE:

1550m

ONE MORE THING: Hacienda La Pradera is 181 hectares of made-for caturra land right in the heart of the Tarrazú region. The soil & climate of this neck of the Costa Rican woods is perfect for this variety. There, they harvest, depulp & process each variety separately & cup each lot individually. This special set showcases two caturras that have undergone two different processing methods. So, you can brew up both & taste the difference washed & anaerobic fermentation has in the cup. Game, set, match.

EK43:

20g in/ 55g out/ 25 sec

ROBUR/MYTHOS:

20g in/ 54g out/ 27 sec

V60:

15g/ 250g/ 2:30

BATCH:

60g/L

BARISTA NOTE: These parameters are a guideline for this limited coffee – use them as a starting point and adjust to taste.