

LA LEGENDS! MINITA COSTA RICA

TASTE:

Pink lady apple,
orange zest & panela

ORIGIN:

Tarrazú,
Costa Rica

VARIETY:

Caturra/Catuai

PRODUCER:

La Minita Estate

PROCESS:

Washed

ALTITUDE:

1200-1500m

ONE MORE THING: Still one of coffee's great leaders of sustainable production for the last 50 years. Here's a quick refresh; La Minita farm rests on a western facing slope between the rivers Candelaria and Tarrazu. 300 acres is permanent forest reserve. The farm is run by a team of long term highly skilled workers, using no insecticides and hand weeding between the coffee plants 3 times a year. Loyalty is high, workers can access housing, medical and dental facilities, even retirement housing. The mill, located at the base of the farm, runs on green hydroelectric power, and a biomass furnace utilises discarded coffee husk to fuel the dryers used to dry coffee in parchment. Legendary!

ESPRESSO:

20g in/ 56g out/ 20 sec

V60:

15g/ 250g/ 3:10 mins/ 98°

BATCH/BREVILLE:

60g/L or 72g/1.2L