

GREEN ARABIC COFFEE

COSTA RICA

Country of origin

Costa Rica

Region

Valle Occidental

Lacación

San Ramón ,Lat. 10.105293, long. -84.550179

FARMS

Edgar Fernández, desde 1981.

Variety

100% Arabica. (Catuaí Rojo, Catuaí Amarillo, Marsellesa, Catuaí, Caturra, Geisha)

*** By law of the Republic, the country only allows the production of Arabica coffee and most of the production areas are located from 800 m to 1,800 m above sea level.

Description

The flavors range from the traditional and appreciated chocolate notes to a range of greater complexity where good tasters will be able to find flavors similar to citrus fruits such as orange, as well as peach, honey and vanilla, among others.

All associated with good fruit harvesting and processing practices.

Certificates:



Rainforest Alliance



Sustainable Quality



Nespresso AAA



Condiciones

Altitude: 1070 – 1180 m.s.n.m.

Rainfall: 2500 m.m.

Temperature: 21.5 ° C.

Humidity: 81% Rh.

Harvesting: October to February.

Soil: Andisols. *(La Organización de las Naciones Unidas para la Alimentación y la Agricultura (FAO) define a los andisoles como suelos negros de origen volcánico que típicamente se encuentran en zonas montañosas.)*

Solar exposition: Shade, Fruit Trees.

Since: 1981.

Harvest: Manual.

Pre-drying: Natural to the Sun.

Benefit of the coffee

Size: Micro

Tipy: Private

Employees: 7

Region: Valle Occidental

Inventory of greenhouse gases and water

It is important to emphasize that the Benefit has been very aware of reducing its carbon footprint, which is why automated combustion furnaces have been implemented that greatly reduce the consumption of firewood. We also have an extensive process to recycle the smoke, pass it through a sieve and make the fumes emitted as less polluting as possible. We have built 4,000 m2 of patios for drying in the sun, thereby reducing mechanical drying by a large percentage, at least to the level of pre-drying. The management of waste and honey water is done by spraying to star grass. Efficient micro-organisms are applied to the brush to avoid bad odors, and that it manages to decompose in a more efficient way, avoiding plaques and other contaminating agents.

Energy efficiency

Our electricity consumption is 100% renewable, is generated by solar panels.

WHAT IS COSTA RICA COFFEE: TRACEABILITY & SUSTAINABILITY STATEMENT?



A platform in which strategic information is collected and communicated in a transparent manner throughout the entire Costa Rican Coffee value chain, in order to generate greater sustainability for the entire sector.

When we talk about strategic information, we are referring to information that can give added value and ensure data transparency to our coffee buyers, but also includes information that can be used by the coffee sector itself to make better decisions that may result in improving productivity, agricultural practices, adaptation measures to climate change, among many others.



HOW DOES IT WORK?

The STATEMENT is based on our Law 2762, a unique law in the world that specifically focuses on ensuring fair relations between the coffee sector. This not only translates into being able to ensure a fair distribution of the FOB Dollar of each coffee export, but also allows us to have a layer of traceability of all our national coffee production. We complement this with robust and reliable information about the environmental, social, ethical and quality practices that are part of the day-to-day life of our coffee sector. It also includes digital content (photos, stories, and videos) from producers, processors, and exporters.