



LIST + BEISLER

COSTA RICA

TARRAZÚ LAS LOBELIAS

Premium
Coffee
Culture

since 1901



Costa Rica

Region

Tarrazú

Producer

Coopelibertad R.L.

Altitude

1,200 - 1,600 masl.

Variety

Caturra & Catuai

Harvest Period

Nov – Mar

Classification

SHB EP

Processing

Washed

COSTA RICA WASHED TARRAZÚ LAS LOBELIAS

Costa Rica boasts eight coffee growing regions, the most famous of which is Tarrazú. It is a tropical heaven of lush vegetation and exotic birds with breathtaking views. But above all, the region is known worldwide for its fine-quality beans.

Tarrazú is an ideal location for growing Arabica coffee. High altitudes and the sedimentary soil composition favor the smooth and fine acidity these coffees are famous for. The majority of coffee grows on small farms and in the shade of protective tree canopies. The main varieties produced in the region are Caturra and Catuai, both rich in flavor and high in quality.

Coopelibertad R.L. was founded in 1961, offering coffee producers access to knowledge and markets. The goal is to enable the farmers to get both better results and returns from their agricultural work. Nowadays, the cooperative gathers over 1,000 small and medium coffee producers. The overall mission is to improve their members' livelihoods and quality of life. Along with that, the preservation of the region's coffee culture as a worthy and sustainable activity is fostered. Coopelibertad uses water and electricity-efficient processing technology together with organic fertilizers in an effort to protect the environment.

These Tarrazú coffees are the result of a commitment to people and nature with dedication to outstanding quality. All of which translates into their unique flavor.

Pleasant Citric Acidity • Smooth • Light Body
Slightly Fruity • Floral