

LA CHUMECA FRENTE NATURAL



Costa Rica • Tarrazu • San Francisco, León Cortés



ABOUT THIS COFFEE

Process detail: Cherry is harvested only when sugar content reaches a minimum of 22 Brix degrees. After washing without depulping, the first cherry classification takes place — removing floaters, overripe, underripe, or damaged fruit. The coffee then undergoes a controlled oxidation phase at 35°C for 42 hours; when temperature and Brix reach optimal levels, it moves to African raised beds for solar drying followed by 50 days of rest.

Who he is: Fourth-generation coffee farmer who in 2014 decided to stop selling to others and start processing his own coffee. What began as a small natural micro-mill has become one of the most technically rigorous and creative operations in Costa Rica's Los Santos zone, run daily by Martín, his wife Olga, and their children.

Brief history: Don Martín has worked in coffee his entire life, but 2014 marked a turning point — conventional farming wasn't delivering results, so he built La Chumeca from scratch.

Species	Arabica
Process	Natural

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