



LA CHUMECA FRENTE NATURAL



Costa Rica • Tarrazú • San Francisco, León Cortés

NATURAL



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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.

Species

Arabica

Process

Natural