

# ICT COFFEE



## COSTA RICA

**Stock:** 45 in stock | **Categories:** [Costa Rica](#) |

## ADDITIONAL INFORMATION

<b>Bag Size</b>	69 Kg Bags
<b>Grade</b>	SHB EP Tarrazu La Pastora - Grainpro
<b>Farm/Cooperative</b>	Coop Tarrazu
<b>Location</b>	EBL San Leandro
<b>Contract</b>	P117109/1
<b>Altitude</b>	1,200 - 1,800 M
<b>Processing</b>	Washed
<b>Varietals</b>	Catuai, Caturra
<b>Harvest</b>	December - February

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<b>Cupping Notes</b>	High Acidity, Medium Body, Brown Spice, Brown Sugar, Stone Fruit
<b>Region</b>	Tarrazu
<b>Record Id</b>	338902.0

Well-known around the world for its great coffees, Costa Rica is the only country in the world where it is actually illegal to produce any type of coffee other than 100% Arabica—the highest quality of coffee beans. Heavy rainfall and high altitudes make ideal farmland, along with volcanic ash, which oxygenates the beans, resulting in rich flavors. Over 70% of Costa Rica’s coffee farms are in the mountainous regions in highly varied altitudes. All of these factors affect the aroma, body, flavor, and acidity of the coffee. This Costa Rican coffee has been exclusively sourced from the mountainous region of Tarrazú.

SHB (Strictly Hard Bean), accounts for beans that are cultivated at altitudes of 1,300 M and above. This results in a slower maturation process that enhances flavor complexity.

EP (European Preparation), represents beans that are screen size 15+ and meticulously sorted and cleaned to ensure coffee is free from defects and impurities.