

COSTA RICA SWISS WATER. SHB EP.



WE'VE GOT
YOUR BATCH

GRADE: SHB EP

REGION: Various

ALTITUDE: 1,350 + M above sea level

PROCESSING: Washed, Machine Dried

VARIETAL: Caturra, Catuai

HARVEST TIME: December to April

Many coffee plant varieties, rich soils, high altitudes, and unique growing regions contribute to Costa Rica's reputation as a producer of some of the best coffee in Central America. SHB EP, the standard quality for Costa Rican coffees, can be grown in various regions within the country at an attitude of above 1,350 meters, an ideal height for gourmet coffee. SHB coffee exhibits unique qualities like citrus acidity and its complex combination of fruit and smooth chocolate notes. This coffee type represents the classic, clean, Central American cup.

CUPPING NOTES: Sweet Chocolate, Almonds, and Citrus notes with a Clean, Lively Winey Acidity, and a Medium Body.



NOT JUST COFFEE, YOUR COFFEE.



ICTCoffee.com | Trading@ICTCoffee.com | 619.338.8335

SPECIALTY IMPORTERS
OF FINE GREEN COFFEE

A PROUD PARTNER OF THE
HAMBURG COFFEE COMPANY GROUP