

Costa Rica Jaguar Honey

About the Honey Process

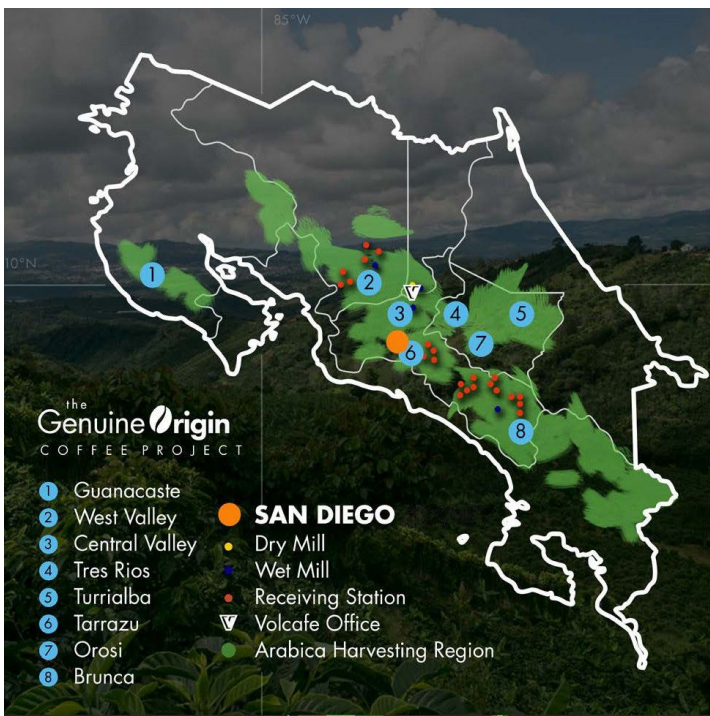
In the Honey process the mucilage of the coffee cherry, or coffee honey, that coats the parchment is left on during the drying stage. The coffee is picked, depulped and moved to patios (or african beds) where it stays at least one week. It remains on the patios to dry until it has reached the desired humidity.

The Honey Process yields sweeter tasting coffees that are reminiscent of natural processed coffees. And, because of the shorter fermentation period the coffee acquires an acidity halfway between natural and washed coffees. In other words, the Honey process enables the production of coffees with some of the unique characteristics of natural processed coffee in less time and with lower risks of unexpected effects such as over-fermentation.

The Beneficio San Diego Mill

Established in 1888 the Beneficio San Diego Mill is the oldest operating wet mill in Costa Rica. In addition to its rich history and experience San Diego maintains its position as one of the top three mills in Costa Rica. It is constantly innovating and introducing state of the art technology to help it produce better coffees.

Beneficio San Diego takes pride in striving for ever increasing efficiency and quality standards, while working with producers to ensure good community relations and sustainable production for years to come.



Coffee Descriptors

FLAVOR	Red apple, almond, cane sugar
BODY	Medium
ACIDITY	Mild

Sensorial Analysis

FRAGRANCE/AROMA	7.75
FLAVOR	7.75
AFTERTASTE	7.63
ACIDITY	7.63
BODY	7.63
BALANCE	7.50
UNIFORMITY	10.00
CLEAN CUP	10.00
SWEETNESS	10.00
OVERALL	7.63

Coffee Specification

Region:	Tarrazu
Altitude:	1500-1900 meters ASL
Producers:	Various
Community/mill:	San Diego Mill
Varieties:	Caturra and Catuai
Processing:	Honey Process
Harvest:	Jan-March 2018
Moisture:	11.8%