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Costa Rica SHB Honey and Natural, Finca Sonora

Facts

Origin: Costa Rica, Central Valley, Alajuela

Producer: Finca Sonora by Don Alberto and Diego Guardia

Altitude: 1.250 meters above sea level

Varieties: Villalobos and Villa Sarchi

Harvest period: December – April

Classification: Strictly Hard Bean (SHB)

Special Processing: natural and honey



Story and Source

Hacienda Sonora is located in the Central Valley of Costa Rica, at the foot of the world renowned, Poas Volcano. The farm extends over approximately 100 hectares, composed of 55 hectares of shaded coffee, 35 hectares of wild forest reserve and 10 hectares of sugar cane. The average altitude is 1,250 masl above sea level. This coffee grows in an environment surrounded by exotic trees and other vegetation, providing a great condition for quality, as well as improving the chemistry of the already naturally rich volcanic soil. Thanks to the farm's diverse ecosystem, many different species of birds and animals seek refuge here. Hacienda Sonora uses the most advanced farming practices in order to excel in quality and yield.

The energy for the Finca is solely generated by a Pelton (water-) turbine installed in a nearby river and can be therefore considered as "100% Green Energy".

During the honey process the cherry skin is removed in a de-pulping machine and afterwards the coffee beans – still covered by a thin coat of fruit pulp from the inner part of the cherry - are immediately dried in the sun until they reach a humidity degree around 12%. The mucilage remains attached to the bean leading to a sweeter and fruitier taste compared to the more traditional wet processed coffees.

Another important advantage is that the farm saves great amounts of water by using the honey and the natural processes. Using the honey method saves more than 10 liters of water per pound of coffee. The natural processed coffee doesn't need any water.

Cup Profile

Villa Sarchi Honey: citric acidity with grapefruit and apricot notes, nutty with very round and balanced profile

Villa Sarchi Natural: dark berry and intense rummy notes, sl. sweet with a smooth body

Villalobos Honey: fruity acidity and nice rummy notes, very smooth and sweet with round balanced character

