

BLACK *Diesel* COFFEE

GREEN COFFEE REPORT

BDCS CUPPING: 88.50

FLAVOR NOTES: Ripe Cherry, Baked Apple, Baked Pie, Baking Spices, Dainty-Juiciness

ORIGIN: Costa Rica

REGION: Sabanilla de Alajuela

PRODUCER: Oscar and Francisca Chacon of Las Lajas Micromill; 9 different small-holder farmers

FARM: Finca Carrizal

VARIETY: SL-28

PROCESS: Natural

ELEVATION: 1400-1600 masl

HARVEST: December-April 2022

PRODUCER TASTING: Sweet and Creamy, Boozy Fruit acidity, very fruity with berry, ripe cherry, caramel, floral flavors

FARM NOTES:

Oscar and Francisca Chacón are third-generation coffee producers, but the coffee is more than just in their family heritage: It's in their hearts and souls as well. The couple is committed to quality and innovation, and are among the very first farmers in Costa Rica to produce Honey and Natural process specialty coffee. In 2005, after years of delivering their cherry to a cooperative for the going market price, they decided to join the brand-new "micromill revolution" and buy their own de-pulper to have more control over the quality and the price they received for their lots. "At first, we didn't know what we were doing," Oscar explains. "We were just experimenting." That experimentation led to some of the most exciting new flavor profiles we have ever tasted: Now, the Chacóns produce a wide range of Honey process coffees, modulating the drying time in order to create different effects in the cup. Necessity bred more innovation for the family when an earthquake in 2008 wiped out electricity and water to their area during the harvest. Unable to run the de-pulpers or to wash the mucilage off to produce Washed lots, Francisca took inspiration from her knowledge of African coffee production and quickly built raised beds on the property. Their Natural lots caught the attention of Cafe Imports' founder Andrew Miller, and the rest is history. Las Lajas owns the following farms for cultivating their coffees: Alajuela, Calle Liles, Calle San Juan, Los Angeles, Los Pinitos, Sabana Redonda, Sabanilla, San Luis.

IMAGES:



Country: Costa Rica

As the first Central American country to fully establish a coffee industry, the history of coffee in Costa Rica is long and full of great economic significance. Coffee was planted in Costa Rica in the late 1700s but it was not until the 1820s that coffee became a major agricultural export for the country. In 1846, national output was greatly increased by the completion of a main road to Puntarenas, allowing farmers to more readily bring their coffee from their farms to market in oxcarts—which remained the way most small farmers transported their coffee until the 1920s. In 1933, the national coffee association, Icafe (Instituto del Café de Costa Rica), was established as an NGO designed to assist with the agricultural and commercial development of the Costa Rican coffee market. It is funded by a 1.5% export tax on all Costa Rican coffee, which contributes to the organization’s \$7 million budget, used for scientific research into Arabica genetics and biology, plant pathology, soil and water analysis, and oversight of the national coffee industry. Among other things, Icafe exists to guarantee that contract terms for Costa Rican coffee ensure the farmer receives 80% of the FOB price (“free on board,” the point at which the ownership and price risks are transferred from the farmer/seller to the buyer). Though Costa Rica contributes less than 1% of the world’s coffee production, it has a strong reputation for producing relatively good, if often mild quality. One way that Costa Rica has hoped to differentiate itself among coffee-growing nations is through the diversity of profiles in its growing regions, despite the country’s relatively small geographical size. Tarrazú might be the most famous of the regions: Its high altitudes contribute to its coffees’ crisp acidity. West Valley—known for its high percentage of Cup of Excellence winners—grows an abundance of both the Costa Rica-specific varieties Villa Sarchi and Villa Lobos, as well as some of the more “experimental” varieties that have come here, such as SL-28 and Gesha. Tres Ríos coffee has a reputation for a smooth, milder profile—perhaps more “easy drinking” with toffee sweetness and soft citrus than the more complex or dynamic Costas available. Central Valley has some of the most distinct weather patterns in the country, with well-defined wet and dry seasons: have found some of the best natural processed coffees in this region. In recent years, coffee producers have become increasingly interested in using variety selection as another way to stand out in the competitive market: SL-28 and Gesha are becoming more common, and local varieties like Villa Sarchi (a dwarf Bourbon mutation found near the town of Sarchi) and Venesia (a Caturra mutation).

SOURCE: CAFÉ IMPORTS WEBSITE