

COSTA RICA



Costa Rican coffee is that it is considered one of the world's highest quality coffees, with the country being the 13th largest producer of coffee globally, exporting around 90% of its production, and primarily producing high-quality Arabica beans.

Terrazu - Finca La Pastora

This Costa-Rica coffee isn't just a coffee—it's a story of dedication from 1,300 producer families in the local Tarrazú region of Costa Rica, that have been proudly tending to these coffee farms for years. Nestled between the Pacific Coast and the Talamanca Sierra, where the Central Valley's unique geography works in union. Coastal moisture gets trapped and transformed into rainfall, while the high altitudes and sunny skies give these coffee cherries everything they need to be of superior quality.

Perched atop a picturesque mountain in Costa Rica's renowned Tarrazú region, Finca La Pastora is one of these speciality farms. "La Pastora" a micro region is known to be rich in volcanic soil and known to offer some of the best Costa Rican coffee. Having long been a trusted supplier of high-quality coffee cherries to esteemed mills like the Beneficio Rio Tarrazú and the Palmichal Micro Mill. The area has been nurtured for generations, by the Montero family. Who have always ensured that each harvest contributes to the region's reputation for excellence. However, the Montero family's journey didn't stop at cultivation. Carlos Montero, a visionary in Costa Rica's micromill revolution, took the bold step of establishing coffee processing capabilities on their own land—a move that transformed their legacy into a distinguished name in speciality coffee.

With a Q-grade cupping score of 84, Finca La Pastora's coffee reflects the expertise, heritage, and innovation that define the Montero family's commitment to quality. This farm is more than a producer—it is a steward of tradition, ensuring that every bean tells the story of hard work, resilience, and the pursuit of excellence.

Once harvested, the coffee makes its way to special mills in the local area such as the NKG Beneficio Palmichal, a mill that takes quality seriously. Every bean is carefully sorted and processed to meet Strictly Hard Bean (SHB) standards, ensuring the end product lives up to its name. As well as this, the mill introduced a nursery programme that has planted over 350,000 rust-resistant coffee seedlings. Highlighting just one of the many ways that these local mills support and work with producers and farms to ensure quality alongside sustainability. The Palmichal Micro Mill, added in 2015, adds even more versatility, allowing for experimental processes like the sought-after Costa Rica Sonora Honey Natural which is found locally within Tarrazú. Expanding flavours that are unique to the area.

This coffee is a perfect harmony of nature, tradition, and innovation, reflected in every sip. Bright and lively notes of rhubarb and berry lead the way, delivering a juicy, fruit-forward profile. A subtle white wine acidity adds a delicate, crisp sophistication, while a smooth milk chocolate finish rounds it out, leaving a creamy, comforting sweetness on the palate.



LOCATION

Terrazu



ALTITUDE

1200-1900 masl



SPECIES

Arabica



VARIETAL/S

Catuai, Catturra



PROCESS

Fully Washed



TASTE NOTES

Rhubarb
Berry
White wine
Milk choc



STRENGTH

2 / 5

