



ALTAMIRA DE CHIRRIPO

Flavour notes

CHERRY / PRALINE / CHOCOLATE



From the region of Chirripó, Costa Rica, Altamira de Chirripó is your Our Pick subscriber exclusive this week! Making up one half of our current Red Brick blend, we wanted you to have the chance to recognise and enjoy all of Altamira de Chirripó's rich yet vibrant cup qualities, reminiscent of a black forest gâteau. A white honey process produced by the Altamira de Chirripó group (also known as the Micepa Micromill), we've been purchasing their signature catuai variety since 2022. Demonstrating fruity, balanced flavours Costa Rican coffees are renowned for, notes of cherry, chocolate and nutty praline compliment one another in this tasty espresso. Reliably delicious year after year, it's no wonder this coffee has become a pillar within our Costa Rican offerings! Stay tuned for its appearance in another of our mainstay coffees coming soon.

Country **COSTA RICA**

Region **CHIRRIPO**

Producers **MICEPA MICROMILL**

Harvest **DEC-JAN** / *Variety* **CATUAI** / *Process*
WHITE HONEY / *Altitude* **1400-1700 MASL** / *Landed* **MARCH**