



SANTA ROSA 1700

Flavour notes

RED CHERRY / CHOCOLATE / HAZELNUT



Exclusive to subscribers, this week's pick for espresso is Santa Rosa 1700 from Tarrazú, Costa Rica! Coffees from Luís and Oscar Monge have been a part of our story for over a decade. Along with their team, the brothers process their farms' cherries at their own La Lía micromill, named for their mother, Ana Lía. Renowned for their variety and mastery of honey processing, we particularly enjoy the intensity and crème de cassis flavours of their Black Honey lots. The Monge brothers create this profile by drying the depulped coffee in thick, sticky layers, a messy but worthwhile process. You'll see this lot in our forthcoming Sweetshop Blend, but as a single origin it truly embraces its wild and fantastic fruitiness. Vibrant notes of pomegranate juice, strawberry jam, and marzipan make Santa Rosa 1700 an espresso roast for the books!

Country **COSTA RICA**

Region **TARRAZÚ**

Producers **LUIS & OSCAR MONGE**

Harvest **FEB-MAR** / *Variety* **CATUAÍ** / *Process* **BLACK HONEY**

Altitude **1700 MASL** / *Landed* **AUGUST**