



# MACHO



## TASTING NOTES

CHERRY / TOFFEE / ALMOND

Macho, a Square Mile classic from the Tarrazú region, returns in this delightfully sweet espresso profile. This perennial favourite is crafted by father-son duo Efrain “Macho” and Kevin Naranjo at their Santa Rosa 1900 micromill.

Their iconic “Reposado Yellow Honey,” process involves resting cherries in tanks for 2-3 days before demucilaging and drying, resulting in a silky smooth coffee with pronounced sweetness. Each micro-lot is dried on raised beds, with drying times varying due to the shade from tall trees in the adjoining valley.

Kevin and his team expertly assess these variations, carefully selecting drying locations to enhance flavour and texture. They’ve even noticed differences within the same drying bed segment (about one square metre) and adjusted their protocol accordingly. Their efforts definitely pay off: as espresso, Macho combines creamy texture with sweet notes of almond, pastry, and forest fruits.

Coffee: Macho  
Country: Costa Rica  
Region, Tarrazú  
Producers: Kevin and Efrain  
“Macho” Naranjo  
Roast Level: Medium  
Variety: Catuaí  
Process: Yellow Honey  
Altitude: 1900 MASL  
Landed: August

○ ESPRESSO