



PUENTE TARRAZÚ



TASTING NOTES

FOREST FRUITS / CHOCOLATE / PRALINE

Your subscriber exclusive this week is Puente Tarrazú! From the Tarrazú region of Costa Rica, warming chocolate and praline blend effortlessly with forest fruit notes to enrich your cup.

Produced by the Puente Tarrazú Micromill, they're one of our longest running partnerships! In fact, this is one of the first coffees we ever offered, making both the mill and exporter 'Exclusive Coffees' original Square Mile partners. Although led by Rodolfo Rivera, his cousin Mainor Rivera has stepped up and joined to co-manage the mill in the last few years.

Consistently exceeding expectations and impressing year after year with their classic white honey process, you might recognise this coffee as a regular component in Red Brick. Creating a profile that reminds us of black forest gâteau, it's ideal on chilly mornings and brunch brews.

Coffee: Puente Tarrazú
Country: Costa Rica
Region: Tarrazú
Producers: Puente Tarrazú Micromill
Roast Level: Light
Varieties: Catuaí, Caturra
Process: White Honey
Altitude: 1650-1750 MASL
Landed: June

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