



ORTIZ 2000



TASTING NOTES

PEAR / ALMOND / DULCE DE LECHE

A highlight in our Costa Rica offering, Ortiz 2000, produced by the Calderón family in Dota, Tarrazú, showcases a perfect balance of soft pear and almond notes, complemented by a creamy sweetness and texture reminiscent of dulce de leche.

A seasonal favourite to many, it's time to welcome back Ortiz 2000, produced by the esteemed Calderón family. This year's lot is a white honey process and delivers big on the rich creamy, caramel texture we've come to associate with Ortiz 2000. The micromill is operated by sisters Joyce and Johana, alongside their father, Omar, who manages the family farms. Focused on cultivating coffee without the use of chemical fertilizers, Omar has been exploring ways to create his own enhanced compost. This innovative approach extends to their milling process, allowing the Calderóns to consistently deliver the classic profile and silky smooth texture that Costa Rican coffees are renowned for.

Elegant and classic, if you're looking for something to drink on repeat, Ortiz 2000 is what we'll recommend.

Coffee:	Ortiz 2000
Country:	Costa Rica
Region:	Tarrazú
Producer:	Calderón Family
Roast Level:	Light
Varieties:	Catuái
Process:	White Honey
Altitude:	2000 MASL
Landed:	August

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