



# SANTA ROSA 1700



Coffee: Santa Rosa 1700  
Country: Costa Rica  
Region: Tarrazú  
Producers: Luis and Oscar Monge  
Roast Level: Light  
Variety: Catuai  
Process: Black Honey  
Altitude: 1700 MASL  
Landed: August

▼ FILTER

## TASTING NOTES

BLACK CHERRY / APRICOT / CHOCOLATE

Exclusive to subscribers, this week's pick for filter is Santa Rosa 1700 from Tarrazú, Costa Rica!

Coffees from Luis 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. Previously part of our Sweetshop blend, but as a single origin it truly embraces its wild and fantastic fruitiness.

Vibrant notes of black cherry, apricot, and creamy chocolate make Santa Rosa 1700 a filter brew for the books!