



PIE SAN



TASTING NOTES

BLACK GRAPE / STRAWBERRY / JAMMY

Long-time partners Luis and Oscar Monge return with a beautiful Red Honey lot from their Pie-San farm in Tarrazú.

Known for their mastery of honey processing, the Monge brothers usually stun with Black Honey, but this year, we were blown away by the clarity and vibrancy of this red honey profile. Expect bright, fruit-forward flavours: black grape and strawberry jam, bringing forward an elegant sweetness amplified by its luxurious mouthfeel.

We've worked with La Lía for over a decade, and 2025 marks a new milestone in our collaboration, with one of their White Honey lots being incorporated into RED BRICK later this year. The micromill, named for their mother, Ana Lía, La Lía, is a cornerstone of our Costa Rica showcase, and Pie-San is one of their standouts. Silky, bold, and undeniably delicious.

Coffee: Pie San
Country: Costa Rica
Region: Tarrazú
Producers: Luis and Oscar Monge
Roast Level: Medium
Variety: Catuaí
Process: Red Honey
Altitude: 1850-1950 MASL
Landed: June

ESPRESSO