



# MONTES DE ORO



Coffee:	Montes de Oro
Country:	Costa Rica
Region:	Tarrazú
Producer:	Mario Araya
Roast Level:	Medium
Varieties:	Catuaí
Process:	Red Honey
Altitude:	1700-1885 MASL
Landed:	June

 **ESPRESSO**

## TASTING NOTES

**BLACK CHERRY / PLUM / RASPBERRY**

A current Sweetshop component, next up in your subscription line-up, you get to enjoy the sweet, sticky jamminess of Montes de Oro from Tarrazú, Costa Rica, in all its glory. A red honey processed lot, expect mouthfuls of fun fruitiness and texture to lead the way to wanting more.

We started working with the charismatic Mario Araya (nicknamed “Super Mario”) via his Los Cuarteles micromill in 2022. Gathering cherries from his farms, Montes de Oro, as well as Llano Bonito and El Higuerón, which you might recognise from previous years, he divides his processing into two lines. Darker honeys, like this lot, only run through a de-pulper, leaving a layer of mucilage intact. This additional sugar fuels more aggressive fermentation. A second range of white honeys is processed through a demucilager.

Araya’s signature Red Honey process is only produced when ideal climatic conditions allow the fermenting parchment to turn an indicative red colour on the micromill’s raised drying beds. Pure delight, deep, jammy tones reminiscent of black cherry syrup marbled with slightly more tart raspberries, meld with notes of plum for a tasty treat.