



# PUENTE TARRAZÚ



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

 ESPRESSO

## TASTING NOTES

CHERRY / CHOCOLATE / PRALINE

A Costa Rican classic, Puente Tarrazú is back as your subscriber exclusive for this week! From the Tarrazú region of Costa Rica, warming chocolate and praline blend smoothly with a cherry sweetness for a rich and juicy espresso.

Produced by one of our longest-standing partners, the Puente Tarrazú micromill, it's one of the first coffees we roasted, making both the mill and exporter 'Exclusive Coffees' original Square Mile partners. With the mill under Mainor Rivera and Dinnier Naranjo's leadership, Puente Tarrazú continues to impress. You may also recognise their classic white honey process coffee as a cornerstone in our Red Brick blend.

With a profile that reminds us of black forest gateau, this espresso makes for a comforting start to your morning.