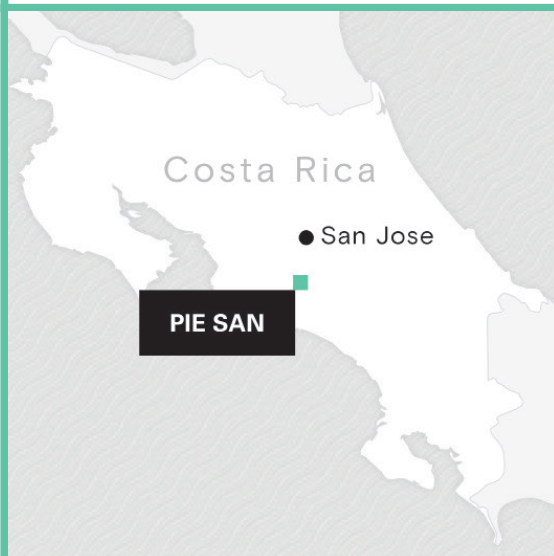




# PIE SAN



## TASTING NOTES

STRAWBERRY / CHERRY / SILKY

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: cherry and strawberry jam, bringing forward an elegant sweetness amplified by its silky 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: Light  
Variety: Catuaí  
Process: Red Honey  
Altitude: 1850-1950 MASL  
Landed: June

▼ FILTER