



MACHO



TASTING NOTES

GREEN APPLE / ALMOND / HONEY

A true Square Mile classic, we enthusiastically welcome Macho from Tarrazú, Costa Rica! Notable honeyed sweetness overlays green apple acidity and a smooth texture like almond butter.

In the past few years, we've showcased Santa Rosa 1900 Micromill's delicious Rested Yellow Honey process from their farm, Macho (named for producer Efrain "Macho" Naranjo, though the operation is managed by his son, Kevin). Kevin noted that heavy rains during this year's harvest and drying season led to less mucilage on each individual cherry and slowed drying times. He adapted by experimenting with a new process, a rested white honey.

Kevin rested cherries from Finca Macho for 2-3 days as he would with his yellow honey, but demucilaged completely as with a white honey, making it easier to dry. As usual, his attention to detail impresses with great flavour clarity.

Coffee: Macho
Country: Costa Rica
Region, Tarrazú
Producers: Kevin and Efrain
"Macho" Naranjo
Roast Level: Light
Variety: Catuái
Process: Yellow Honey
Altitude: 1900 MASL
Landed: July

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