



BENEFICIO ECOLÓGICO
Las Lajas

Procesando café en armonía
con el medio ambiente

GREEN COFFEE INNOVATION

Perla Negra

Las Lajas

Las Lajas farm is located in a unique microclimate formed in the depression of the Poas and Barva Volcanoes that protects the crop from cold northern winds and regulates temperature at around 20C.

The coffee is grown on rich soils enriched with volcanic ash and a slight tropical acidity to support rich organic content and good levels of oxygenation. Las Lajas works with different processing techniques to bring out the unique flavor profiles evident in the final product.

COFFEE PROFILE

Country:

Costa Rica

Region:

Carrillos Alto de Poás

Altitude:

1,300 - 1,650m.

Species:

Arabica

Varietal:

Caturra, Catuai, Bourbon &
Villa Sarchi

Process:

Natural

The Cup: 86.2pts.

Plum, mid high body, lingering

LATORRE & DUTCH