



# 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 20°C.

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.

**The Cup: 85.8 pts.**

Caramel, chocolate, clean, citric acidity.

## COFFEE PROFILE

**Country:**

Costa Rica

**Region:**

Carrillos Alto de Poas

**Altitude:**

1,300 - 1,650 m.

**Species:**

Arabica

**Varietal:**

Catuai, Caturra

**Process:**

Washed

**LATORRE & DUTCH**