



Helsar de Zarcero Cascara

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HISTORY

Cascara means “peel” or “skin” in Spanish, and is made from the dried fruit (“cherry”) of the coffee bean.

Helsar de Zarcero Micromill is owned by Ricardo Pérez and brothers Felipe and Marvin Rodriguez and was built in the early 2000s in order to control the processing (and therefore the quality) of their farms. Since 2012, the University of Costa Rica and Helsar Micromill have been researching the possibility of creating food-grade cascara using modern technology, pasteurization, and specialization.


PRODUCERS

Ricardo Pérez and brothers Felipe and Marvin Rodriguez of Helsar de Zarcero Micromill

LOCATION



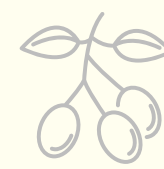
 COUNTRY
COSTA RICA

 ALTITUDE
1,700 MASL

 REGION
WEST VALLEY

MICRO-REGION
ZARCERO

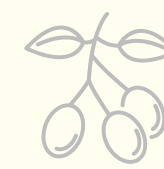
VARIETY



CATUAI



CATURRA



VILLALOBOS

TECHNICAL



PROCESSING METHOD
DEPULPED / PASTEURIZED / DEHYDRATED



CHARACTERISTICS
A DELIGHTFUL, FRUITY AND TANGY BEVERAGE WITH A DEEP CRIMSON HUE AND A NATURALLY SWEET FLAVOR INCLUDING HINTS OF ROSEHIPS, MAPLE, STONE FRUIT.

