



# Marespi Catuai Natural

Our Website:  
[www.opal.coffee](http://www.opal.coffee)

Contact Us:  
[trade@opalcoffee.com.au](mailto:trade@opalcoffee.com.au)  
[trade@opalcoffee.nz](mailto:trade@opalcoffee.nz)  
[trade@opalcoffee.us](mailto:trade@opalcoffee.us)



## HISTORY

The Chirripo region is a small area high in the Talamanca mountain range, where the highest mountains in Costa Rica are located. Marespi has been working with a small group of producers who want to add value to their coffee harvest and through Marespi they have managed to process their coffees and place them directly in different parts of the world. This coffee is a coffee with a process of drying the cherries on African beds, where the first 3 days are placed in the shade to lengthen the drying process and generate a little fermentation, which is why this coffee has an intense natural flavor, giving it notes of cocoa nibs.

## PRODUCERS

Johnny Marin

## LOCATION



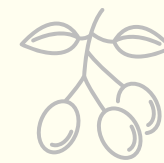
 COUNTRY  
COSTA RICA

 ALTITUDE  
1,500 MASL

 REGION  
BRUNCA

MICRO-REGION  
CHIRRIPO MICRO REGION

## VARIETY



CATUAI

## TECHNICAL



PROCESSING METHOD  
NATURAL



HARVEST  
NOV-MAR



CHARACTERISTICS  
CRISP ACIDITY, FRUITY NOTES, A RICH SWEETNESS, CREAMY BODY.

