



Santa Teresa 2000 Rio Del Valley

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HISTORY

The Santa Teresa 2000 micro-mill began operations in 2016 to add value to our coffee, over time it became a passion and we work year after year to maintain and improve the quality of the coffee, always hand in hand with the environment using best practices.

The mill and the farms are managed by Roger Ureña and Alex Ureña. The coffee they process is their own and have around 20 small coffee farms in which they have around 16 different varieties planted, although approximately 90% is of the Catuaí variety.


PRODUCERS

Roger Ureña Hidalgo

LOCATION



 COUNTRY
COSTA RICA

 ALTITUDE
1,900-2,050 MASL

 REGION
TARRAZÚ

VARIETY



TYPICA

TECHNICAL



PROCESSING METHOD
YELLOW HONEY



HARVEST
MAY-AUG



CHARACTERISTICS
BLACK TEA, BROWN SUGAR, AND MILK CHOCOLATE. A BALANCED COFFEE WITH A SYRUPY BODY, CLEAN ACIDITY AND ROUNDED AFTERTASTE

