



# Santa Teresa Typica Red Honey

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## HISTORY

Roger Ureña's mill is known as 'Santa Teresa 2000' due to its elevation of more than 2,100 meters above sea level, making it one of the highest mills in Costa Rica.

With the help of Roger's eldest son, Alex Ureña, Roger gradually built his own micro-mill, Santa Teresa 2000, and began processing his own coffee in 2015, right next to the farm with the same name, Santa Teresa.

Both the farm and the mill are part of the Blue Flag Costa Rican Program, and through the Neutral Carbon certification process, they aim to foster a stronger relationship with the environment.

## PRODUCER

ROGER UREÑA OF SANTA TERESA 2000

## LOCATION



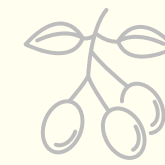
 COUNTRY  
COSTA RICA

 ALTITUDE  
1,900-2,050  
MASL

 REGION  
TARRAZU

MICRO-REGION  
SANTA MARIA DE  
DOTA

## VARIETY



TYPICA MEJORADA

## TECHNICAL



PROCESSING METHOD  
RED HONEY



HARVEST  
NOV-MAR



CHARACTERISTICS  
FRUITY NOTES OF HONEYDEW AND GRAPE, WITH FLORAL NOTES OF  
JASMINE TEA.

