



COSTA RICA

Las Lajas

Double Black Diamond

Las Lajas, a family-owned business with its own farms and a micromill equipped with the latest technology, is owned by Francisca and Oscar Chacon, third-generation coffee producers. It is located at the foothills of the Poas Volcano in Alajuela. This family business stands out not only for its high quality in specialty coffees but also for being pioneers in processes such as honey and natural, always perfecting and innovating. Today, they also offer processes like black, red, and yellow honey. On their farms, you can find varieties such as H1, Villa Sarchi, Milenio, among others. To craft the Double Black Diamond, the coffee undergoes a meticulous selection process. Building on the success of 'Black Diamond,' the Chacons introduced an anaerobic pre-fermentation step. The coffee is then dried over 15 to 22 days, ensuring proper drying while allowing the flavors to fully develop. This family has received various awards for their excellent quality, but one of the greatest satisfactions for them is seeing their coffee reaching places all around the world.

EXCLUSIVE

QUALITY

Country Costa Rica
Region Central Valley
Kaffeefarm Las Lajas
Produzent Francisca und Oscar Chacón
Ref. No. P11376
Coffee type Arabica
Crop 2023/24
Harvest time Jan. - Apr.
Altitude 1550masl
Varieties Kenia & SL28
Processing Natural & Anaerobic
Soil type Volcanic soil



TOUTON
 - SPECIALTIES COFFEE -

CUPPING

CUPPING SCORE

86.75 (TSP Q-Arabica Grader)

CUP PROFILE

Champagner | Orangenschale |
 pinke Grapefruit | Sauerkirsche

ESPRESSO

CUP PROFILE

schwarze Johannisbeere |
 Lakritz

ACIDITY

8

BODY

8

FLAVOUR

8

ACIDITY

7

BODY

8

FLAVOUR

8