



# COSTA RICA

## Las Lajas

### 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 create Black Diamond, in addition to a meticulous selection, the Chacones use a drying process of 15 to 22 days to allow the coffee to dry correctly while the flavors 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  
**Kaffee farm** Las Lajas  
**Produzent** Francisca und Oscar Chacón  
**Ref. No.** P11379  
**Coffee type** Arabica  
**Crop** 2023/24  
**Harvest time** Jan. - Apr.  
**Altitude** 1550masl  
**Varieties** Typica & Lima  
**Processing** Natural  
**Soil type** Volcanic soil



**TOUTON**  
— SPECIALTIES COFFEE —

## CUPPING

**CUPPING SCORE**  
86.25 (TSP Q-Arabica Grader)

**CUP PROFILE**  
black cherry | chocolate |  
hibiscus | nougat

## ESPRESSO

**CUP PROFILE**  
cocoa nibs | walnut

**ACIDITY**

8

**BODY**

8

**FLAVOUR**

8

**ACIDITY**

8

**BODY**

8

**FLAVOUR**

8