



COSTA RICA

El Perezoso

Yellow Honey

This exceptional microlot comes from Humberto Naranjo, one of Costa Rica's most remarkable producers. His farm is located in the Los Santos region, often referred to as the nursery of Costa Rican gourmet coffees. Nestled in the country's highlands, this area features mountainous landscapes and coffee plantations thriving at elevations above 1,500 masl. Humberto cultivates coffee on his 12-hectare farm, dedicating 2 hectares to conservation. For this microlot, he meticulously selected the ripest cherries during the harvest's peak and delivered them to the San Diego mill, where they underwent their signature honey processing. In the honey process, the coffee's mucilage remains on the bean, creating a unique flavor profile. This artisanal method allows each lot to develop its distinct character. The coffee is then sun-dried on patios or African beds, enhancing the sugars in the mucilage and producing its characteristic sweetness.

REGIONAL

QUALITY

Country Costa Rica
Region Los Santos
Producer Humberto Naranjo

Mill San Digo

Ref. No. P11383

Coffee type Arabica

Crop 2023/24

Harvest time Jan. - Mar.

Altitude 1500-1720masl

Varieties Catimor, Obata & Catuai

Processing Yellow Honey

Soil type Volcanic soil

CUPPING

CUPPING SCORE

85 (TSP Q-Arabica Grader)

CUP PROFILE

almond | apricot | black tea |
honey sweetness | milk chocolate | yellow stonefruit

ESPRESSO

CUP PROFILE

dried apricot | caramel |
nougat

ACIDITY

8

BODY

7

FLAVOUR

8

ACIDITY

7

BODY

8

FLAVOUR

8



TOUTON

— SPECIALTIES COFFEE —