



# 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.

EXCLUSIVE

## QUALITY

**Country** Costa Rica

**Region** West Valley, 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

84.75 (TSP Q-Arabica Grader)

### CUP PROFILE

almond | black tea | milk  
chocolate | yellow stonefruit |  
hazelnut

## ESPRESSO

### CUP PROFILE

pink grapefruit | dark  
caramel

### ACIDITY

7

### BODY

7

### FLAVOUR

8

### ACIDITY

7

### BODY

7

### FLAVOUR

8



TOUTON

— SPECIALTIES COFFEE —