

JAIRO MORA

TARRAZU, COSTA RICA



CHOCOLATE | LEMON | CRÈME BRÛLÉE

Lot

harvested at *La Unión* farm, in San Isidros de Leon Cortés in the Tarrazu region of Costa Rica

Varietal

Red Caturra & Catuai

Process

honey

Altitude

1800 m.a.s.l.

Station

Don Amancio

Crop

2021

Exported by

Selva Coffee

Imported via

RGC

Jairo Mora grew up on a coffee plantation

and he turned out to be the only one of his family to really enjoy the work it requires.

Today, his passion for cultivation leads him to specialize into germination, allowing him to produce different coffee varieties in an environment that respects nature and soil.

NOTES FROM OUR TEAM



crédits : Racer Café

« I love how the taste changes all along one sip! It is a very well structured coffee, with obvious notes of chocolate. » – **Marilu**

« There's a nice balance between acidity and bitterness. I definitely get citrus notes, but mild ones. » – **Anne**

« Personally, I feel like I'm drinking a dessert. It's reminiscent of Fudge-O cookies, Ah! Caramel cakes, lemon pie with torched meringue... » – **Sébastien**



credits : Selva Coffee



Jairo Mora's wet mill is named after his grandfather, Don Amancio, who started farming coffee over 80 years ago.

So Jairo grew up on the farms with his siblings and was always happy to lend a helping hand to his elders.

As his siblings got older and all left for the capital city, he was the only member of the family who stayed behind, at the coffee plantations, because he truly enjoyed working in nature.

Jairo's real fascination is with the germination of coffee.

He specializes in the nursery and is proud to grow his varieties from the seed as well as providing a reliable source of young and vigorous plants for neighboring farmers.

About 10 years ago, Jairo and his family noticed that their plantations were suffering. Yields were low, trees looked sick and the ground was less fertile.

Unfortunately, they were used to the producing culture made popular in the decades prior to them.

Farmers were encouraged to utilize harmful chemicals in order to keep plants strong and productive, but after years of applying these practices the fields began to deteriorate.

So, they decided to turn that around and pivot to a more environmentally friendly style of cultivating. Now, instead of spraying coffee trees with chemicals, they keep them all healthy by hand and encourage biodiversity to thrive on their land.

Since then, they have earned a certification by the Rainforest Alliance for their farm's protected areas.

The work they have put into sustainable farming has shown immensely in their farm as well as in the cup.

The export company Selva Coffee was born from the desire to help farmers gain independency and find good buyers, to connect them to one another and to see their specialty coffee production grow as much as possible from year to year.

Thanks to their mediation, we have the chance to taste this amazing blend of the Red Caturra and Catuai varieties, both harvested from La Unión.



Once the coffee fruits are harvested from La Unión, Jairo brings them to his wet mill Don Amancio where he can take their pulp off. As he is doing that, he tries to keep as much mucilage as possible around each seed. This process is called Honey (or Miel).

In the cup, a Honey processed coffee often shows qualities we usually perceive in Natural lots, although its flavours might seem «cleaner». Sweet and intense aromas are also good indicators for that kind of coffee.

However, the fragrance of this one is more subtle than what we could expect. Its sweet taste is reminiscent of crème brûlée, baked chocolate or caramel.

Its mild acidity could be associated with lemon and its creamy body makes it the perfect dessert!

The Honey process consists in drying the pulped seeds before washing them out. The term «honey» was given for the colour of the seeds and the stickiness of the mucilage, as it is exposed to air.



We particularly appreciate this coffee as an espresso!

In a double portafilter, we weigh 18 grams of finely ground coffee well spread and tamped.

Then, with a water close to 92°C, we extract 36 grams of liquid coffee in about 30 seconds.



The Union Microlot series seeks to highlight entrepreneurs with noble initiatives and whose coffees stand out as well as paying respectful prices considering the labour required and the quality that results from it.

