

# JUANRA MONTERO

Tarrazu, Costa Rica

Pioneers of biodynamic growing in the popular region of Tarrazu, Costa Rica, JuanRa Montero and his family have come to the understanding that you must give back to the earth as much as you take. **The symbiosis between vegetation, wildlife and soil is a priority for them** who still remember how mistreated the lands were from the 70s to 2000. All their efforts are now focused on nurturing the earth back to fertility and its state as a living organism, on their land situated at an elevation between 1,800 and 2,000 meters high in San Isidro de León Cortés.



Notes de chocolate and hazelnut, cassis and citrus

## Specifications

<b>Lot</b>	lot 'Tanque', harvested at the Monteroga farm, in the region of Tarrazu, Costa Rica.
<b>Varietals</b>	Catuái
<b>Altitude</b>	1800 - 2000 m.a.s.l.
<b>Crop</b>	2021
<b>Process</b>	Semi-washed
<b>Mill</b>	at the Tio Juan station
<b>Selected &amp; imported by</b>	Selva Coffee Hacienda La Minita

## Montero and biodynamic growing

To avoid using chemicals on his land, JuanRa has to make his own solutions from by-products of the farm in order to fertilize and battle pests and disease. These are **organic solutions** he had to elaborate and learn from courses about sustainable practices in the farm. All the work has to be done **at a human scale, according to the rhythm of nature**. Through the years, JuanRa's reputation has drawn agronomists' attention as students from all over come to experiment, learn and share their findings with one another.



In addition to coffee, the Monteros harvest avocados and granadillas.

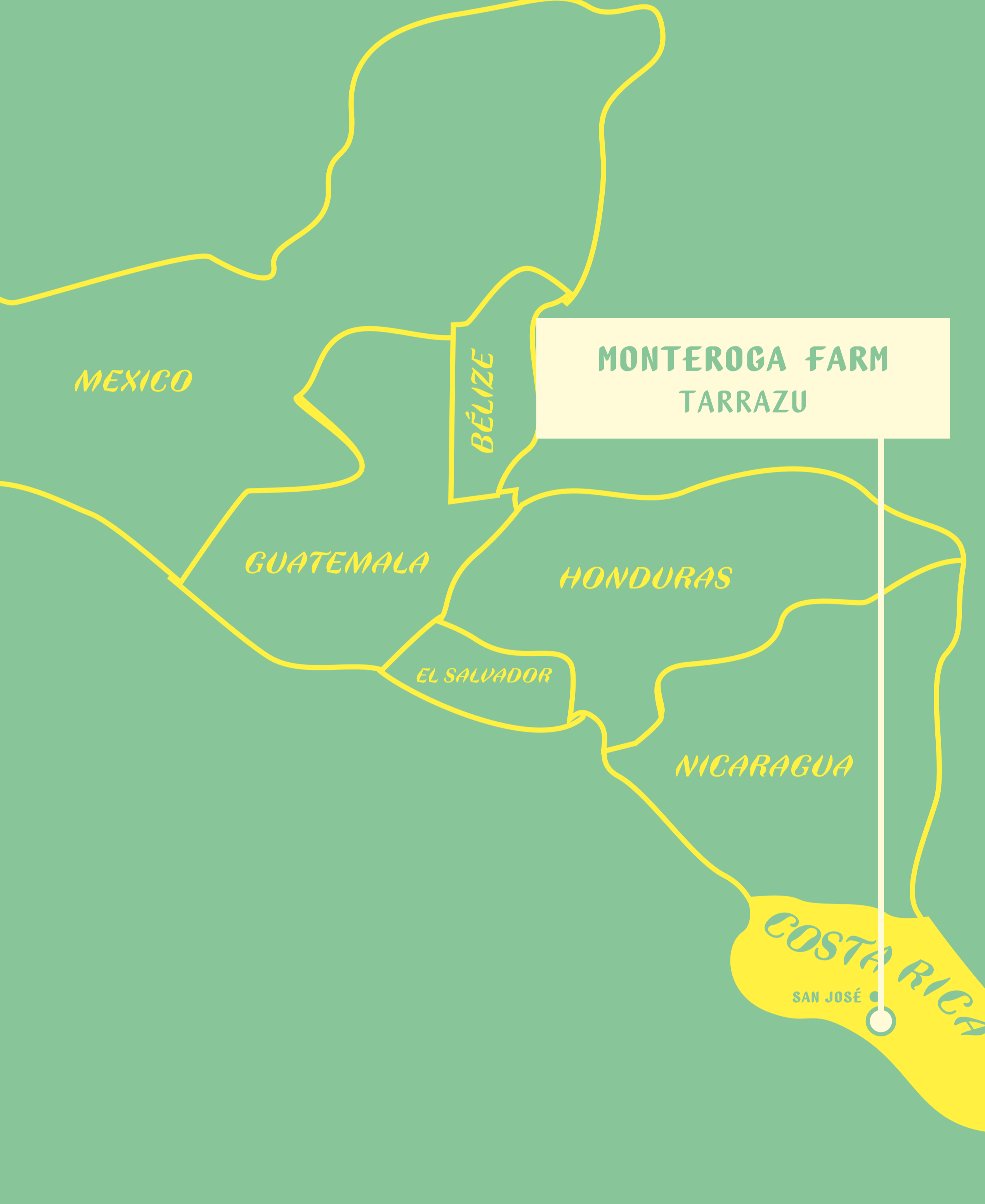
It's a healthy biodiversity that also allows them to diversify investments and incomes.



## The lot «Tanque»

The coffee we purchased comes from a lot called "Tanque", named so because the family has **a fish tank** within the 2-3 hectares plantation.

All around it grow Catuái coffee trees, of which red berries are collected at their ripest and sent to the Tio Juan wet mill on site.



## The Tio Juan station

Tio Juan was created in 2014 in order to get the best results while having **as little ecological footprint as possible**. First, the coffee fruits get dropped into a receiving tank, where they are moved to a floating system using a pump that recycles the water being used.

As the good fruits sink, the defected and unripe ones are going to float and be removed after. Equipped with a simple machine that only uses gravity, they will then have to depulp the coffee fruits.



As the pulp is saved for use in the farm, JuanRa **still has to remove the mucilage left on the seeds**. For so, he invented a tool made from a paint mixer and several brushes. This special tool allows him to «wash» the seeds **without the use of water**, before they get sun-dried on what we call African drying beds.



## Le café de Montero

«Delicious coffee with notes of chocolate, hazelnut and citrus.»

Thanks to **Selva Coffee** and **Hacienda La Minita**, JuanRa Montero could deliver us this delicious coffee with notes of chocolate, hazelnut and citrus.

Either as an **espresso** or as a **filter coffee**, it goes naturally well with milk.

We recommend **a ratio 1:17 for a V60 brew**, being 25 grams of ground coffee with 425 grams of water at **94 Celsius degrees**, or a ratio **1:2 for an espresso** machine, as in 18 grams of ground coffee for a total of 36 grams liquid.



BUY

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The **Union Microlot** series seeks to promote entrepreneurs with noble initiatives and whose coffees really stand out, and to pay respectful prices considering the labour required and the quality resulted.