Notes of

melon, raisin, chocolate and black tea

MAURICIO JIMENEZ

Tarrazu, Costa Rica

At a young age, Mauricio was already dreaming of managing his own farm one day and over some time, punctuated by graped opportunities, he finally made it! Today, we have the chance to taste his very first attempt at natural processed coffee, thanks to Selva Coffee, a young export company located in San Marcos, Costa Rica.

We are delighted with this coffee's sweetness and fine bitterness, reminiscent of dried fruits and melon.

Specifications

Lot	Harvested on El Murta farm.
Cultivar	Catuai Rouge
Altitude	1800 m
Crop	2021
Process	Natural
Wet mill	Altos de Abejonal in El Cedral de León Cortés, Tarrazú in Costa Rica.
Selected by & imported by	Selva Coffee RGC

Feedbacks form the team

« You quickly notice the typical attributes of a natural coffee, though I feel like it's unusual to get a taste that close to nuts.

« This coffee is so nice! It feels like I'm drinking chocolate. »

« As soon as you open the bag, you get a mouth watering fragrance of Glosette. Then, a blend of various flavours appeals to all your senses with notes reminiscent of dried fruits, melon

It makes me think of pistachio ice cream.»

— James

— Fanny

liqueur, cucumber, mint. And the finish leads you to think of dark chocolate and Earl Grey tea.»

— Sébastien

Recipes

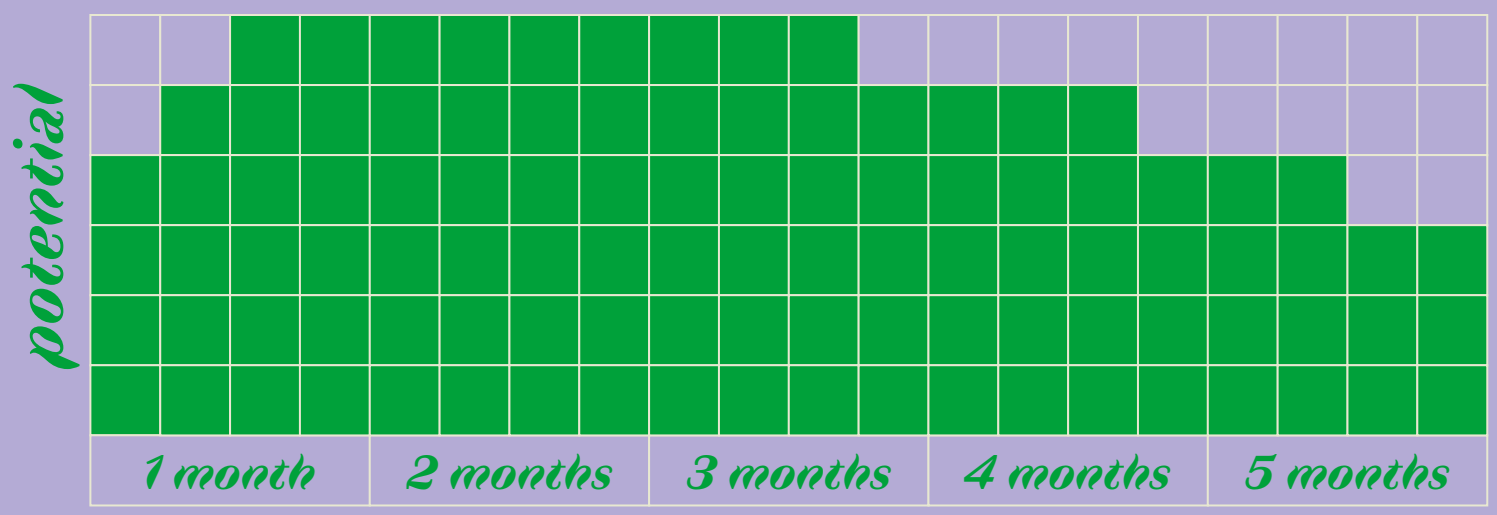
Aeropress

With **13 grams of coffee** – ground a little bit coarser than espresso grind – and **200 grams of water at 92°C,** we extracted a golden, creamy liquid with aromas of Glosette. Its taste first makes you think of cantaloupe, dried dates, and then lingers with a long, pleasant bitterness reminiscent of dark chocolate and Earl Grey tea.

French Press

In an 8T glass, we combine **30 grams of coarsely ground coffee** and **550 millimeters of hot water (94°C).** We gently stir so that all coffee particles get in contact with water and let it steep for 3 minutes, before plunging and pouring the liquid content out in a clean carafe.

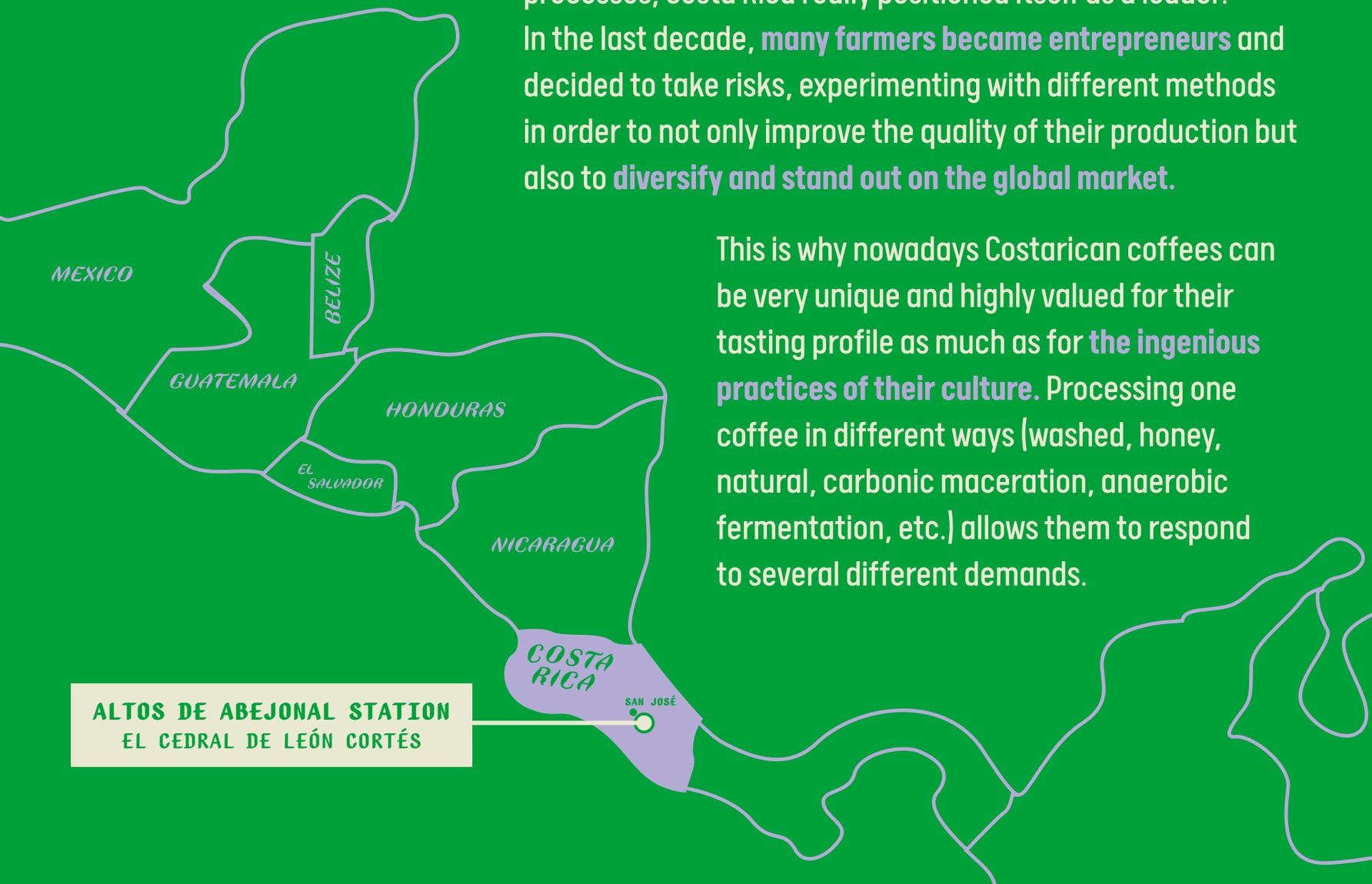
The result is comforting, with prevailing notes of dried fruits and chocolate!



Costa Rica

In the area of eco-friendly practices and post-harvest processes, Costa Rica really positioned itself as a leader. In the last decade, **many farmers became entrepreneurs** and decided to take risks, experimenting with different methods in order to not only improve the quality of their production but also to **diversify and stand out on the global market.**

This is why nowadays Costarican coffees can be very unique and highly valued for their tasting profile as much as for **the ingenious practices of their culture.** Processing one coffee in different ways (washed, honey, natural, carbonic maceration, anaerobic fermentation, etc.) allows them to respond to several different demands.



ALTOS DE ABEJONAL STATION
EL CEDRAL DE LEÓN CORTÉS

Natural process

The natural process essentially consists in **drying the coffee while it's still in the form of a fruit**, right after it's been harvested. The fermentation that inevitably occurs during this phase is then happening in an envelope (its pulp) which keeps more components involved in the process, amplifying its effect. This is why natural coffees tend to be **more perfumed and to display more complex sweet notes.**

Mauricio

At a younger age, Mauricio Jimenez was already working on plantations, picking coffee cherries, **dreaming to become a farm owner himself one day.** Sadly, since nobody from his family had farming land, there were very few chances for his dream to come true.

Because he couldn't count on a family heritage or on any kind of help to achieve his goal, Mauricio took a different path. He emigrated to the United States and, working different jobs in the gardening sector, he finally **came back to Tarrazú and could acquire land on which he harvests coffee nowadays.**

« Farmers can get a chance to sell their coffee for better prices. »

Selva Coffee

The export company was born from the desire to **help farmers gain autonomy and find good buyers**, to connect them to one another and to see their specialty coffee production

Thanks to their mediation, we can get a taste of this delicious natural lot of **Red Catuaí**, harvested on the El Murta plantation.

grow as much as possible year to year.

Doing so, farmers can get a chance to sell their coffee for better prices and **build up more stable business relationships with coffee buyers/roasters.**

BUY

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Selva Coffee
Café Union

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