



## COSTA RICA SHB

Region: San Marco de Tarrazu

Altitude: 1200-2000 meters

Variety: Catuaí, Caturra

Process: Washed

Profile: stone fruits, plum, caramel, blackberries

Score: 83

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## SAN MARCO DE TARRAZU

Costa Rican coffee is of high quality and has a distinctive flavor, considered one of the best in the world. Volcanic soil results in extremely fertile soils, contributing to the production of high-quality grains.

The most common varieties of coffee grown are Caturra and Catuaí. Coffee is processed using the washed method, where the cherries are pulped and fermented before being sun-dried. This process further enhances the characteristics of a clean, bright-tasting coffee.

Costa Rica SHB is a variety of Arabica coffee, its tasting profile is marked by chocolate and cherries.

San Marcos de Tarrazú is a town in Costa Rica located in the renowned coffee region of Tarrazú. The coffee from this area is highly recognized for its excellence and is among the most awarded on the world stage.