

Cerro San Luis Micromill - Finca El Venado - Villa Sarchi - Yellow Honey (GrainPro)



Cerro San Luis Micromill is a family business, run by two sisters and their husbands, who own and operate both farms and a small mill in Grecia, in the West Valley. In the interest of improving their quality and remaining competitive, they have focused on growing different varieties, and about 4 years ago they replaced their older stock with 10 or more different types of coffee, including Caturra, Red and Orange Bourbon, SL-28, Catuai, Villa Sarchi, and Maragogype.

This is a selection of Villa Sarchi variety, a type of coffee discovered near the town of Sarchi in Costa Rica. It is a dwarf Bourbon type, with about a 40% higher production of fruit and a smaller internodal distance than Bourbon, similar to Caturra.

The family's farms are adjacent to one another, but the plots are given separate names for lot separation purposes, and the mill is located at the family home, just a few miles away.

After harvesting, the cherry is brought right to the family home, where they are able to do a variety of different processes, from washed and honeys to natural. As is common at mills in Costa Rica, at Cerro San Luis the type of honey is decided by

ID# 10604

Origin	Costa Rica
Region	Grecia, Naranjo, West Valley
Farm	Finca El Venado
Variety	Villa Sarchi
Altitude	1650 masl
Proc. Method	Yellow Honey
Harvest Schedule	January- April

The Cup

" Strong acidity and sweetness, rich tropical fruit, cola and a creamy mouthfeel."



how much mucilage is left on the coffee after depulping.

For more information about coffee production in Costa Rica, visit our [Costa Rica Origin Page](#).

Gallery

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