

Finca El Recuerdo - Tobosi Lot - Red Bourbon - Lot 2 - Natural (GrainPro)

Finca El Recuerdo is a medium-size farm and mill whose goal is to be able not only to process coffee from their own farm (120 hectares), but also to buy and process cherry from nearby farms, to improve quality and make better prices and cup characteristics. The coffee is grown under native shade plants, and oregano, basil, and lemongrass are also planted around the coffee trees to promote biodiversity.

At Finca El Recuerdo, the coffee is picked and put on raised beds the same day to start the drying process, which takes between 22–24 days, depending on the weather. There is also a greenhouse system for drying more efficiently.

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

ID# 10802

Origin	Costa Rica
Region	Dota Tarrazu
Farm	Finca El Recuerdo
Variety	Red Bourbon
Altitude	1450–1650 masl
Proc. Method	Natural

The Cup

"Very sweet and tangy with a heavy mouthfeel; big winery berry and cherry flavor with lime, orange, plum, tropical fruit and vanilla flavors."

Gallery

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