

Javier Barrantes - Finca La Joya - F1 Variety - Honey (GrainPro)



Diego is the third generation running the farm, nowadays he helps his father Javier on managing. Diego has been changing the traditional varieties for new and exotic ones, such as Geisha, Ovata and F1. F1 represents a small part of the farm as it still testing variety for Diego. After the results from 2015/2016 he has decided to plant more F1 trees at his farm.

The F1 variety is a hybrid created by crossing Rumesudan and Ethiopian varieties.

Diego decided to make a honey process out of this lot because cherries ripened late in the harvest (Late Jan 2016) and he considered based on his experience that a honey would return a better profile. Coffee was dried on drying beds for a lapse of 20 days.

For more information on Costa Rican coffee, visit our [Costa Rica](#) origin page.

ID# 9466

Origin	Costa Rica
Region	Highlands of Sarchi
Farm	La Joya
Variety	F1
Altitude	1500 masl
Proc. Method	Honey

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