



La Candelilla was one of the first micromills in Tarrazu, opening in the year 2000. It's a collaboratively owned micromill: The farmers who use it and deliver their harvests to the mill share ownership. The farmer who grew this lot is named Ricardo Hernandez Naranjo.

"As long as we can remember, we have worked in coffee," says Victor Hugo Naranjo of La Candelilla. "And now I have the opportunity to process—it's my passion." Once the cherry is brought to the mill, it is processed depending on the profile and the weather, and dried on patios or raised beds for 7–12 days.

Most of the farmers who work with La Candelilla grow mainly Caturra and Catuai, but there are also Gesha and SL-28 selections, making up more than 70 total hectares of coffee farmland. The coffee is both wet- and dry-milled on-site.

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

ID# 10527

Origin	Costa Rica
Region	Tarrazu
Variety	SL-28
Altitude	1400–1900 masl
Proc. Method	Washed
Harvest Schedule	November–March

The Cup

" Simple, sweet, clean and citric with toffee, lemon and chocolate."