



Ronald Quiros has been working with coffee all his life, and is a very detail-oriented producer who is interested in improving his quality, though he doesn't own a mill of his own. He partners with UNDECAFE in order to use their equipment to do the wet-milling, and after depulping and washing his coffee he will bring it back to his house to dry. He focuses mostly on washed coffees, and is very selective in the harvesting of only the best cherry.

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

ID# 10704

Origin	Costa Rica
Region	San Isidro de Leon Cortez
Farm	Finca Gravileas
Variety	Caturra, Catuai
Altitude	1800 masl
Proc. Method	Washed
Harvest Schedule	January– April

The Cup

" Sweet, tart and clean with cocoa and lemon flavor."

Gallery

La Joya Micromill - Ronald Quiros - Finca Gravileas - Caturra/Catuai - Washed (GrainPro)

