

Las Lajas Micromill - Finca Sabana Redonda - Yellow Diamond - Villalobos - Honey

The Cup:

Mellow, sweet and tart with toffee, amaretto and citrus fruit flavors.

Micromill: Las Lajas

Oscar and Francisca Chacón are third-generation coffee producers, but the coffee is more than just in their family heritage: It's in their hearts and souls as well. The couple is committed to quality and innovation, and are among the very first farmers in Costa Rica to produce Honey and Natural process specialty coffee. In 2005, after years of delivering their cherry to a cooperative for the going market price, they decided to join the brand-new "micromill revolution" and buy their own depulper to have more control over the quality and the price they received for their lots. "At first, we didn't know what we were doing," Oscar explains. "We were just experimenting." That experimentation led to some of the most exciting new flavor profiles we have ever tasted: Now, the Chacóns produce a wide range of Honey process coffees, modulating the drying time in order to create different effects in the cup. Necessity bred more innovation for the family when an earthquake in 2008 wiped out electricity and water to their area during the harvest. Unable to run the depulpers or to wash the mucilage off to produce Washed lots, Francisca took inspiration from her knowledge of African coffee production and quickly built raised beds on the

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| Farm | Las Lajas |
| Process | Yellow Diamond Honey |
| Variety | Villalobos |
| Elevation | 1400–1600 MASL |
| Region | Sabanilla de Alajuela |
| Country | Costa Rica |
| Harvest | December–April |

property. Their Natural lots caught the attention of Cafe Imports' founder Andrew Miller, and the rest is both history and our-story. Las Lajas owns and the following farms for cultivating their coffees: Calle Liles, Calle San Juan, Los Angeles, Los Pinitos, Sabana Redonda, Sabanilla, San Luis, Calle Lajas. Here is a list of their most common processes and what steps are taken to achieve

them:

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| Process | Description | Drying Time | Resting time |
| White Honey | This is a semi-washed process, where the ripe beans brought from the farm are classified to obtain those with a high percentage of brix degrees, then depulped and the mucilage removed mechanically. The coffee is immediately transferred to the greenhouse patio for dehydration. During the first day of drying, movements are carried out around 3 times until the end of this process; This being a mechanical demucilagenation, the seed maintains a certain amount of honey during the drying process. | From 3 to 4 days | 60 days or until exportation |
| Yellow Honey | This is a honey process, where the ripe beans brought from the farm are classified to obtain those that are 100% ripe, then they are depulped and immediately transferred to raised beds. During the first day periodic movements are made (3 to 4 times a day), this with the aim of reducing the humidity of the coffee. This is an extremely fast drying process. | One week | 60 days or until exportation |
| Red Honey | This is a honey process where once the ripe beans have been classified, they are pulped, leaving 100% of the mucilage and then transferred to raised beds. On the first day of drying, the beans do not receive any movement until the second day, when they begin to move twice a day, to reduce the humidity of the coffee. | From 7 to 15 days | 60 days or until exportation |
| Black Honey | This is a honey process where the cherries must first be classified and then pulped and transferred to raised beds. During the first 2 days, the beans do not receive any movement until the third day, when they begin to make periodic movements (3 to 4 times a day) to reduce the humidity of the coffee. | From 15 to 20 days | 60 days or until exportation |
| Alma Negra | It is a natural process, where the coffee fruit are first classified to obtain those 100% ripe cherries with a high level of brix degrees. Later they are placed on a raised bed for their dehydration process for at least a week, where they will be removing several times a day. After a week has passed, the cherries are transferred to the greenhouse patio, where during the day they are kept in a thin layer to absorb the heat of the sun and during the night they are collected in the form of a mound. This same process is repeated the next day until drying is complete. | From 20 to 30 days | 60 days or until exportation |



days or until exportation Perla Negra This is a natural process, where the ripe coffee beans with a high percentage of brix degrees are taken to raised beds where they will be in a thin layer receiving the sun, after a week the beans will rest in the shade (cold) to be later transferred to the greenhouse patio to continue its dehydration, in which the cherries are moved twice a day, which makes it an extremely slow drying process. From 22 to 30 days 60 days or until exportation Yellow Diamond This is an Anaerobic Honey process, in which, after selecting the cherries with high brix degrees, they are depulped, leaving them with 100% of the mucilage, immediately transferred to an anaerobic fermentation tank, where it rests for around 84 hours. Once the fermentation time is over, the coffee is taken to raised beds for dehydration, stirring it twice a day until the drying process is complete. From 15 to 20 days 60 days or until exportation Black Diamond This is a natural aerobic process, where once the cherries are harvested, they are transferred to the mill for their classification, where only those with a high percentage of brix degrees are chosen. After this they are transferred to the greenhouse patio for their dehydration. During the first week the cherries are placed in a thick layer, in order to ferment aerobically. After this first week the coffee is spread in a thin layer until the drying process is finished. From 20 to 30 days 60 days or until exportation

Program: Microlot

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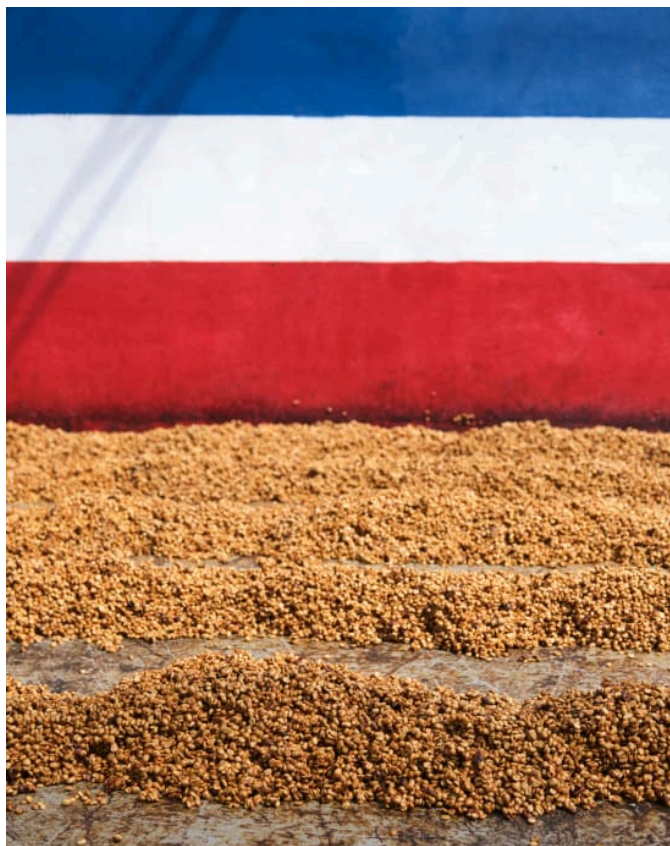
Microlots from Costa Rica are typically sourced from producers who have invested not only in growing their farms, but also in building and operating their own processing facilities, typically called "micromills." Micromills typically yield fewer than 1,000 bags annually, and are often independently owned by a family or small group of producers. Microlots in Costa Rica are separated out based on differentiated characterizations such as processing, variety, or some other aspect. Microlots carry the highest quality as well as the highest level of traceability. Our Costa Rican office in the capital city of San José: Oxcart Coffee – Cafe Imports Latin America, a full-service import-export operation that allows us to work directly with growers, build better connections and keep a closer eye on the quality and logistics of all coffee shipments leaving Costa Rica bound for Cafe Imports' sales offices around the globe.



Process: Yellow Diamond Honey

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What makes this process different from all the rest, is the intentional curing aspect. It is still a Honey process, but the drying period takes between 15 to 22 days. The process is very similar to their other Honey processes: starts with the rigorous harvesting standards, sorting and it's let to dry under the superficial humidity for one day on raised beds. Then the beans are moved from the raised beds to the drying patio. The drying process takes more attention than the rest of their Honey-processed coffees. Since it's a slow drying process, they need to constantly check on the temperature and movement of the beans so they don't get heated. What they're aiming for with this process is slow dehydration, slower than usual, not allowing the temperature to rise abruptly, and everything under control measures. Oscar explained that the concept comes from the process of drying coffee seeds for nursery, slowly drying them without compromising the embryo; a passive drying process. With this process, they don't want to harm the beans with high temperatures rather than allow the sugars of the mucilage to cold crystalize. They look to obtain a sweeter, more clear, and bright coffees with the Diamond process.





Variety: Villalobos

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A naturally occurring dwarf mutation of Typica found in Costa Rica.

Country: Costa Rica

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As the first Central American country to fully establish a coffee industry, the history of coffee in Costa Rica is long and full of great economic significance. Coffee was planted in Costa Rica in the late 1700s but it was not until the 1820s that coffee became a major agricultural export for the country. In 1846, national output was greatly increased by the completion of a main road to Puntarenas, allowing farmers to more readily bring their coffee from their farms to market in oxcarts—which remained the way most small farmers transported their coffee until the 1920s. In 1933, the national coffee association, Icafe (Instituto del Café de Costa Rica), was established as an NGO designed to assist with the agricultural and commercial development of the Costa Rican coffee market. It is funded by a 1.5% export tax on all Costa Rican coffee, which contributes to the organization's \$7 million budget, used for scientific research into Arabica genetics and biology, plant pathology, soil and water analysis, and oversight of the national coffee industry. Among other things, Icafe exists to guarantee that contract terms for Costa Rican coffee ensure the farmer receives 80% of the FOB price ("free on board," the point at which the ownership and price risks are transferred from the farmer/seller to the buyer). Though Costa Rica contributes less than 1% of the world's coffee production, it has a strong reputation for producing relatively good, if often mild quality. One way that Costa Rica has hoped to differentiate itself among coffee-growing nations is through the diversity of profiles in its growing regions, despite the country's relatively small geographical size. Tarrazú might be the most famous of the regions: Its high altitudes contribute to its coffees' crisp acidity. West Valley—known for its high percentage of Cup of Excellence winners—grows an abundance of both the Costa Rica-specific varieties Villa Sarchi and Villa Lobos, as well as some of the more "experimental" varieties that have come here, such as SL-28 and Gesha. Tres Ríos coffee has a reputation for a smooth, milder profile—perhaps more "easy drinking" with toffee sweetness and soft citrus than the more complex or dynamic Costas available. Central Valley has some of the most distinct weather patterns in the country, with well-defined wet and dry seasons: We have found some of the best natural processed coffees in this region. In recent years, coffee producers have become increasingly interested in using variety selection as another way to stand out in the competitive market: SL-28 and Gesha are becoming more common, and local varieties like Villa Sarchi (a dwarf Bourbon mutation found near the town of Sarchi) and Venesia (a Caturra mutation).





Sourcing: Costa Rica Sourcing

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Motivated by the desire to work directly with growers, build better connections, and keep a closer eye on the quality and logistics of all coffee shipments leaving Costa Rica bound for Cafe Imports' sales offices around the globe, we opened the doors of our import-export operation, Oxcart Coffee, in 2018. Since then, our green buyer, Luis Arocha, and our supply chain specialist, Adriana Abarca, have overseen the sourcing, development, and movement of some of the world's finest coffees from Costa Rica. In everything we do, we look to build reliable, supportive, and consistent relationships at origin and the work we do through Oxcart is no different. "Oxcart is a Costa Rican export company, but Cafe Imports is a worldwide company," Luis says. "The idea is to be able to share all that knowledge and experience of all of our years with everybody—bringing coffee people and producers to the Oxcart office to create and be more part of the community. The coffee community is growing in Costa Rica and I want to be part of it." These days, Luis, Adriana, and the rest of the Oxcart team work with over fifteen micromills, all of which they have worked with for more than five years as our relationships in Costa Rica began long before the inception of Oxcart. Through our work at Oxcart, our aim is to continue to work with the same micromills year after year to focus on building quality with our longstanding partners. The Oxcart Coffee office is not simply a place to do the business of selling coffee, but also a resource for local producers. By hosting open cuppings at our onsite roasting lab, offering opportunities for consultation and education, and creating a space for candid conversations about coffee, quality, and production, we hope to continue to establish Oxcart as a place where our producer partners can grow and prosper with us.

Gallery Las Lajas Micromill - Finca Sabana Redonda - Yellow Diamond - Villalobos - Honey

