



Juan Rafael Montero is a very motivated producer, whose ambitions include higher quality and various processes of coffee. His farm is at 1900 meters, and he grows mostly Caturra but has also been planting and separating Catuai. He processes his lots as honey and natural (this lot is a honey) and has worked with the Don Pepe micromill for the past few years. until he was able to save up enough money to purchase his own equipment: He named his micromill after his grandfather, Tio Juan.

Juan Rafael keeps composting worms and produces his own fertilizer using manure and worm castings, and he also layers organic material around the coffee plants to create nutrient-dense soil. His other primary crop is avocado, which is both a shade plant and a good cash crop.

ID# 9272

Origin	Costa Rica
Region	San Isidro de Leon Cortez
Farm	Finca Monteroga
Variety	Caturra, Catuai
Altitude	1900 masl
Proc. Method	Honey

The Cup

" Chocolate and toffee with a peanut aftertaste; tart citric acidity and sweet with a smooth mouthfeel."