

Central Valley CAFÉ VIDA



Café Vida captures the classic profile of a Washed Costa Rican coffee, with up-front sweetness, mild nuttiness, and sparkling but gentle citric acidity. These are easy-drinking coffees that work well as approachable single-origin brews, or as a sweet base in a blend for any application.

Our Central Valley Café Vida offerings are different than those from Tarrazú and Brunca in that they are "Fully Washed," meaning the cherries are depulped, fermented, and washed clean of mucilage. Typically in Costa Rica, Washed coffees are processed using a demucilaging machine, which mechanically removes the fruit material using friction instead of fermentation.

These coffees are depulped and placed in fermentation tanks for 12–24 hours, depending on the pH level of the coffee as it ferments, as well as the volume of coffee in the tank. After the fermentation period, the coffee is washed using water channels and passed through a centriflux machine, which removes the excess water and expedites the drying process. These coffees are dried mechanically.

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

ID# 15383

Origin	Costa Rica
Region	Central Valley
Farm	Various smallholder farmers
Variety	Caturra, Catuai, Bourbon, Villa Sarchi, Villalobos, Sarchimor, Venecia, Costa Rica 95
Altitude	1100–1600 masl
Proc. Method	Washed

The Cup

"Soft and sweet with lemon, toffee and praline flavors and tart citric acidity."

Gallery Central Valley

CAFÉ VIDA

