

Don Sabino Micromill - Finca El Apostol - Caturra & Catuai - Natural



Don Sabino is a father-son operation that produces meticulous coffees by using what seem like "simple" techniques—but don't be fooled, because Steven and his father Gilbert have generations' worth of experience behind them! The pair own several farms in the area, some of the highest-elevation land in Central Valley. Their mill setup is small but growing: The raised beds are in the backyard of Gilbert's former house, which now serves as the family bodega. Recently, Steven's production has grown enough that he had to "borrow" some backyard space from a relative to build more drying beds!

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

ID# 15879

Origin	Costa Rica
Region	Sabanilla de Alajuela, Central Valley
Farm	El Apostol
Variety	Catuai, Caturra
Altitude	1300–1600 masl
Proc. Method	Natural
Harvest Schedule	January– April

The Cup

" Sweet and tart acidity with a smooth mouthfeel; very fruity with berry, chocolate and citrus fruit flavors."

Gallery Don Sabino Micromill - Finca El Apostol - Caturra & Catuai - Natural

