



## SEIS FAMILIAS



**ALL KINDS OF BUSINESSES HAVE PIVOTED THEIR** normal operations to adapt to the challenges of the COVID-19 pandemic. This includes specialty coffee producers around the globe. Many contracts were canceled because of economic recession, which left farmers with a surplus of unsold coffee. Seis Familias (“six families”) is the result of blending the harvests from six microlots in the Tarrazú region of Costa Rica. Collaboration offers a new way for these coffees to be sold and provide support to producers during a very challenging year.

The six families and mills represented in Seis Familias include:

- Micro Beneficio Palmichal: Paul Ureña
- Micro Beneficio Vista al Lao: Verny Navarro
- Micro Beneficio Montañita de Tarrazu: Daniela Gutierrez
- Corporacion Lumal: Carlos Castro
- Micro Beneficio Don Amancio: Leo Mora
- FADIVA: Allan Vargas

Producers in Costa Rica are mindful of environmentally responsible solutions in an effort to conserve water. The honey processing method is a signature of Costa Rica because this method uses significantly less water than a washed coffee. Honey process beans are laid on raised beds to ferment and dry with some of the mucilage of the coffee cherry remaining on the beans. This creates a sticky golden outer layer which resembles honey and gives the coffee a distinct sweetness.

These microlot harvests were meticulously paired at a cupping lab to achieve a harmonious blend. The flavor profile of Seis Familias features a range of sweet and citrus notes, including vanilla custard, apricot, blood orange, caramel, and roasted nuts.

DECEMBER 2020



## SEIS FAMILIAS



COUNTRY:	Costa Rica
PRODUCERS:	Seis Familias: Paul Ureña, Verny Navarro, Daniela Gutierrez, Carlos Castro, Leo Mora, Allan Vargas
REGION:	Tarrazú
ALTITUDE:	1650 MASL
PROCESS:	Honey
HARVEST:	February 2020
VARIETIES:	Catuaí, Caturra
SOURCING PARTNERS:	Ally Coffee (Importer)

## SUGGESTED PARAMETERS

DRIP RATIO:	1: 16
ESPRESSO RATIO:	1: 2.25
WE TASTE:	vanilla custard, graham, strawberry jam, apricot, blood orange, caramel, roasted nuts



**ABOVE:** The Tarrazú region lies high in the mountains. It is one of the most densely planted high-altitude regions in Central America.