CORDILLERA DEL FUEGO

Costa Rica • Tarrazu • El Alumbre de Tarrazu



ABOUT THIS COFFEE

Before 2001, in Costa Rica, all growers delivered their cherries to large cooperatives. Until the construction of Cordillera del Fuego, the first independent mill built in Costa Rica, in the West Valley, and managed by Luis Campos.

Luis Campos is a pioneer of new processes, including the anaerobic process for this coffee. Luis Campos accompanies the growers who bring their coffee to Cordillera del Fuego. Among them is Ismael Navarro, who is responsible for this coffee.

To achieve this anaerobic fermentation, Cordillera del Fuego employees carry out the following process: after arrival, the coffee is pulped and placed in a stainless steel vat. One part retains its mucilage. The mucilage from the other part of the coffee is recovered to form a gel which covers the coffee beans in the vat.

The vat is then hermetically sealed. Temperature and pH are controlled for the duration of fermentation, between 18 and 23 hours, before any alcohol is produced. The coffee is then dried and left to dry in the sun.

Farm	**Cordillera del fuego**
Producer	**Ismael Navarro**
Species	**Arabica**
Varieties	**Catuai, Caturra**
Process	**Anaerobic Fermentation**
Drying	**10 days patios**
Altitude	**1750**
Harvest	**January - March**
Type of harvest	**Manual**

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