



LA BANDERA



Costa Rica • Tarrazu • Dota

YELLOW CATUAI

NATURAL



LA BANDERA

After completing his studies, producer Juan Hidalgo moved to the United States for 14 years. After getting married, he decided to invest, with his wife and brother, a large part of his savings to buy the farm in Aguas Buenas, where this micro-lot is produced.

Yellow Catuai is a very popular variety in the region. Juan Hidalgo likes it for its higher brix than the red catuai (the higher the brix, the more sugar), and also because it's very productive.

During the harvest months, 25 pickers make 3 passes to pick all the ripe coffee. At the end of the harvest, the coffee is taken to the La Bandera station, where it ferments for 12 hours, before being placed on raised beds. It spends between 35 and 40 days there, drying evenly according to the weather.



SCAN THE QR CODE FOR MORE INFO ON BELCO.FR

Farm	La Bandera
Producer	Famille Hidalgo Umana
Species	Arabica
Process	Natural
Drying	40 days drying beds
Altitude	1950
Harvest	January - April
Type of harvest	Manual