



ABOUT THIS COFFEE

Our Tico selection has always come from the West valley in Costa Rica. Throughout the years, we have worked with a local exporter to provide an even better quality and increase our social impact in the area. This has resulted in a coffee with a better traceability, at a fair price for the Country. The concept of the project is to source consistent volume of traceable, quality differentiated coffee whilst supporting a small and specific community in Naranjo. The farms producing our TICO are part of an environmental project called NAMA, which aim is to reduce greenhouse gas.

In practice , what does it means? Well, that there is a fund allocated to producers and mill owners to enable technical and feasibility studies, financial assistance, capacity building measures, and other awareness-raising activities (for ex. it can be a training on Good Agricultural Practices (GAPs) and improved resource management on coffee farms, the financing of compost turners... and so on).

Species	Arabica
Varieties	Blend
Process	Washed
Drying	Patios
Altitude	1000 - 1600
Harvest	November - March
Type of harvest	Mechanical

