



TICO



Costa Rica • Vallée de l'Ouest • Lourdes de Naranjo

BLEND

WASHED



TICO

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.



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