



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.

The NAMA Support Project (NSP)

The overarching goal of the Nationally Appropriate Mitigation Action (NAMA) Café de Costa Rica is to produce and process coffee in Costa Rica in a low-emission, sustainable fashion. With a total funding of US\$ 10 million, the NAMA Café aims to reduce GHG emissions and improve resource use efficiency at the level of both coffee plantations and coffee mills. These actions will create the first low-emission coffee worldwide and give Costa Rican coffee producers access to new markets.

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

