LA TRINIDAD

Costa Rica • Tarrazu • Aserri



ABOUT THIS COFFEE

La Trinidad is the farm where Alexis Alvarado has been working since his father left him a legacy in 1979, at the age of 15. The caturra and catuai varieties have been grown here ever since, and the quality of the coffee is as good as ever.

Between harvests, the trees are pruned, and the plantation is shaded to ensure good flowering. Weeds are treated by hand once a year.

Once harvested, the coffee is sorted by flotation, which also removes anything that might have mixed with the cherries during the harvest (branches, leaves, etc.). Within 24 hours of harvesting, the coffee is pulped and washed. It then dries in the sun for 8 to 10 days.

Farm	**La Trinidad**
Producer	**Alexis Alvarado**
Species	**Arabica**
Varieties	**Caturra, Catuai**
Process	**Washed**
Drying	**10 days drying beds**
Altitude	**1400 - 1500**
Harvest	**December - April**
Type of harvest	**Manual**

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