

CORDILLERA DEL FUEGO

 Costa Rica • Tarrazu • El Alumbre de Tarrazu



ABOUT THIS COFFEE

Before 2001 in Costa Rica, all producers delivered their cherries to large industrial cooperatives. They mastered the agricultural part of the chain, but after the harvest, they lost all control over their production. After 2001, things changed. Two precursors, finca La Candelia and the Barrantes Family (Cafetalera Herbazu) built a micro mill, the first independent one in Costa Rica. They paved the way for more independence for producers, who could finally process their production themselves. Cordillera del Fuego is the name of this independent micro mill, located in the West Valley, Tarrazu region. This private beneficio, managed by 2 partners, produces around 8,000 bags/year. Luis Campos was the pioneer of new coffee processing methods. Although anaerobic and thermal processes are very popular today, back then, embarking on this new path meant taking a significant risk because this type of coffee was completely new to the market.

Luis Campos guides producers through these processing methods right inside the Cordillera del Fuego beneficio to create highly differentiating coffees. This represents about 25 lots/year.

Farm	Cordillera del fuego
Producer	Fernando Cordero
Species	Arabica
Varieties	Blend
Process	Honey
Drying	Patios
Altitude	1700
Harvest	January - March
Type of harvest	Manual

TO CONTINUE READING, VISIT

