

LA CHUMECA ANAEROBICO

 Costa Rica • Tarrazu • San Francisco, León Cortés



ABOUT THIS COFFEE

Who he is: Fourth-generation coffee farmer who in 2014 decided to stop selling to others and start processing his own coffee. What began as a small natural micro-mill has become one of the most technically rigorous and creative operations in Costa Rica's Los Santos zone, run daily by Martín, his wife Olga, and their children.

Brief history: Don Martín has worked in coffee his entire life, but 2014 marked a turning point — conventional farming wasn't delivering results, so he built La Chumeca from scratch. The micro-mill has five different parcels across Los Santos, each worked separately with full traceability, generating a variety of lots and distinct flavors. Around 25 different lots are processed each year, all monitored by Brix degrees, temperature, and pH to guarantee quality and replicability. The name itself carries meaning: La Chumeca is an Afro-American term used to describe a person with brown skin — widely used by the family's ancestors and almost forgotten today.

Species	Arabica
Process	Natural Anaerobic

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