

Costa Rica los Higos

Beaujolais • Raspberry Sherbert • Chocolate Ganache • Stewed Strawberry

Light



Dark

Los Higos's Story

Our first year purchasing
coffee from La Ponderosa
Estate in Perez Zeledon

Canton, Brunca, Costa Rica.

Luis Carlos Torres Zuniga, his
wife Hanny, and his family
operate this farm along with
the Buena Vista Hill Micromill,
where all coffee processing
occurs. They utilize an
ecological wet mill to minimize
water consumption and
convert organic waste into
fertilizer, demonstrating a
commitment to environmental
sustainability.

COFFEE DATA

ORIGIN:	REGION:	MICROMILL:	FARM:
Costa Rica	Perez Caladon Canton, Brunca	Buena Vista Hill	La Ponderosa
ALTITUDE:	VARIETY:	PROCESSING:	CHERRY HANDLING:
1700 m.	Villa Sarchi	Full Natural	Ripe selection with floatation and sorting
DRYING:	PRODUCER:	IMPORTER/EXPORTER:	TASTING NOTES:
Patio drying 20-30 days	Luis Carlos Torres Zuniga and family	Cafe Imports	Beaujolais, Sherbert, Chocolate Ganache, Stewed Strawberry

Pricing Transparency

Our Purchase
6 bags (69 kg each)

Landed Cost
(Plus Shipping)
\$8.59 per pound

Roast Moisture Loss
\$1.00 per pound

Packaging Cost
\$0.90 per pouch

Labor/Warehousing/
Overhead/Margin
\$9.82 per pound

Retail Price (12 oz.)
\$24.00