

L I M I T E D   R E L E A S E

# Costa Rica

## El Cañal

Pinot Noir • Raspberry • Chocolate Truffle • Clove

Light



Dark



### Las Lajas' Story

Another amazing offering from the Las Lajas micromill, from which we've been purchasing coffee since 2013. This lot is their proprietary 'Black Diamond' process. This is a natural process in which the coffee cherries are piled in thick layers and rotated constantly, ensuring a slow and even drying.

The farm and mill are owned and operated by Oscar and Francisca Chacón. Their brothers and sisters also own adjacent farms, and process their coffee at the Las Lajas mill.

### COFFEE DATA

ORIGIN:	REGION:	MICROMILL:	FARM:
COSTA RICA	SABANILLA DE ALAJUELA	LAS LAJAS	EL CAÑAL
PRODUCERS:	ALTITUDE:	CULTIVARS:	PROCESSING:
OSCAR AND FRANCISCA CHACÓN	1400-1600 m	CENTROAMERICANO (H1) HYBRID & SARCHIMOR (T5296)	BLACK DIAMOND NATURAL
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
COFFEE LAYERED IN THICK PILES	EXTENDED PATIO DRYING	CAFE IMPORTS	PINOT NOIR, RASPBERRY, CHOCOLATE TRUFFLE, CLOVE

### Pricing Transparency

Our Purchase  
2 bags (69 kg each)

Landed Cost  
(Plus Shipping)  
\$13.12 per pound

Roast Moisture Loss  
\$1.82 per pound

Packaging Cost  
\$0.90 per pouch

Retail Price (12 oz.)  
\$34.50