

Costa Rica

Sabana Redonda

Strawberry • Raspberry Jam • Rose • Asian Pear

Light



Dark



Sabana Redonda's Story

Finca Sabana Redonda is owned and operated by The Chacón family, from whom we've been purchasing coffee since 2013. All of the coffee from their multiple farms is processed at Beneficio Las Lajas.

Las Lajas has been an innovating and processing powerhouse in Costa Rica. This lot is no exception, representing one of their "Diamond" processes. This lot undergoes a Yellow Diamond Anaerobic Honey Process, and this dynamic processing protocol is evident in the cup.

COFFEE DATA

ORIGIN:	REGION:	MILL:	FARM:
COSTA RICA	CENTRAL VALLEY	LAS LAJAS	SABANA REDONDA
FARMERS:	ALTITUDE:	CULTIVAR:	PROCESSING:
OSCAR AND FRANCISCA CHACÓN	1400-1600 m	VILLA SARCHÍ	YELLOW DIAMOND ANAEROBIC HONEY
FERMENTATION:	DRYING:	IMPORTER/EXPORTER:	TASTING NOTES:
84 HOURS IN ANAEROBIC TANKS AFTER DEPULPING	ONE DAY ON RAISED BEDS 15-22 DAYS ON PATIOS	CAFE IMPORTS	STRAWBERRY, RASPBERRY JAM, ROSE, ASIAN PEAR

Pricing Transparency

Our Purchase
8 bags (69 kg each)

Landed Cost
(Plus Shipping)
\$10.42 per pound

Roast Moisture Loss
\$1.33 per pound

Packaging Cost
\$0.90 per pouch

Retail Price (12 oz.)
\$28.50