

COSTA RICA TOURNON



In Costa Rica, coffee is grown almost exclusively above 1,300 meters, on rich and well-drained soil of volcanic origin. This nation produces only Arabica coffee, and Tournon, in particular, is grown in the south of the country, near the Pacific coast. The Tournon area produces 40% of the coffee processed in Costa Rica.

Aromatic profile

Complex aroma with smooth notes of fruit and orange.

Origin	COSTA RICA
Variety	CATURRA
Processing	FULLY-WASHED, SUN-DRIED



VALLE CENTRAL, COSTA RICA
+1300 M

Descriptors	Value
FRAGRANCE/AROMA	8
FLAVOR	8
ACIDITY	7
BODY	8
AFTERTASTE	8
BALANCE	8
UNIFORMITY	10
CLEAN CUP	9
SWEETNESS	9
OVERALL	8
Total Score	83

