



# COSTA RICA BRUNCA SHB EP WASHED

This Fully Washed SHB EP comes from the Brunca region, the youngest coffee producing micro-region in Costa Rica. The ripe cherries are handpicked, depulped and washed between the months of August and February. Then they are sun dried for about 7 days. The coffee grows at an altitude of around 1.500 meters above sea level with an average temperature of 22 degrees. These conditions lead to the light aromas and sweet flavours of the coffee, resulting in cup profiles with a round body and smooth acidity that are characteristic for the Brunca region.



## QUALITY

**Country** Costa Rica  
**Region** Brunca  
**Ref. No.** PI0985

## CUP PROFILE

biscuity | caramel | roasted almond |  
dark chocolate | red grape

## CUPPING SCORE

84(TSP Q-Arabica Grader)

**Coffee type** Arabica  
**Crop** 2022/23  
**Harvest time** Aug. - Feb.  
**Harvest method** Picking  
**Altitude** 1.500 masl  
**Varieties** Caturra & Catuai  
**Processing** Fully Washed  
**Soil type** Volcanic soil  
**Irrigation** Natural rainfall

## GREEN GRADING

**Moisture** 9,70%  
**Odor** clean  
**Colour** bluish-green  
**Defects** 0-3 defects  
**Screen Size** SHB 16+

### ACIDITY



### BODY



### FLAVOUR



# REGIONAL COFFEE



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