



COSTA RICA LAS LAJAS BLACK DIAMOND

Las Lajas, a family-owned business with its own farms and a micromill equipped with the latest technology, is owned by Francisca and Oscar Chacon, third-generation coffee producers. It is located at the foothills of the Poas Volcano in Alajuela. This family business stands out not only for its high quality in specialty coffees but also for being pioneers in processes such as honey and natural, always perfecting and innovating. Today, they also offer processes like black, red, and yellow honey. On their farms, you can find varieties such as H1, Villa Sarchi, Milenio, among others. To create Black Diamond, in addition to a meticulous selection, the Chacones use a drying process of 15 to 22 days to allow the coffee to dry correctly while the flavors develop. This family has received various awards for their excellent quality, but one of the greatest satisfactions for them is seeing their coffee reaching places all around the world.



QUALITY

Country Costa Rica
Region Central Valley
Micro mill Las Lajas
Coffee farm Sabana Redonda
Producer Francisca & Oscar Chacon
Ref. No. P11067

Coffee type Arabica
Crop 2022/23
Harvest time Jan. - April
Harvest method Picking
Altitude 1550 masl
Varieties Milenio
Processing Natural
Soil type Volcanic soil
Irrigation Natural rainfall

CUP PROFILE

cinnamon | dried fruit sweetness | fermented strawberry | sparkling | winy | biscuity | blueberry

CUPPING SCORE

87.5 (TSP Q-Arabica Grader)

GREEN GRADING

Moisture 10.8%
Odor clean
Colour yellow-green
Defects 0-7 defects
Screen Size SHB 16+

ACIDITY

8

BODY

7

FLAVOUR

9

EXCLUSIVE COFFEE