

### Monterrosa Estate Specialty Anaerobic Microlots

Botanical species: Arabica coffee

Botanical variety: Obata - Pacamara - Caturra

Height: 1300 - 1450 meters above sea level

Process benefited: Anaerobic Sun-dried

Preparation: SHB-EP. 0 primary defects, 5 secondary defects

Packaging: Grain-Pro bag, jute bag.

Bag size: 69 kg. 10 qq each one

Cup profile:

Aroma / Fragrance: Fruity background, mild strawberry, caramel, green grape, balanced dry aftertaste.

Acidity: Medium malic

Body: medium silky texture

Rating: 84 - 86 SCACR

### Monterrosa Estate Specialty Yellow Honey MARSELLEZA Nanolots

Botanical species: Arabica coffee

Botanical variety: Marselleza - Bourbon - F1 centroamericano

Height: 1300 - 1450 meters above sea level

Process benefited: Yellow honey, Sun-dried

Preparation: SHB-EP. 0 primary defects, 5 secondary defects

Packaging: Grain-Pro bag, jute bag.

Bag size: 69 kg. 1 qq each one except 5 qq of Marselleza

Cup profile:

Aroma / Fragrance: Chocolate, Sweet of Honey.

Taste: Notes citrusy oranges, balanced and clean

Acidity: citrus

Body: medium

Rating: 84 - 86 SCACR

### CERTIFICATIONS:

Café Practice of Starbuck's and NAMA CAFÉ (ICAFFÉ)

EXPORT TO: The Netherlands

Year of establishment: 2001

### ADDRESS:

350 mts Norte, escuela San Rafael, Naranjo, Alajuela, Costa Rica

2043-2050 San Pedro, Montes de Oca, San José, Costa Rica



### REPRESENTATIVE(S):

Ms. Lydia Maria Matamoros

☎ + (506) 2450-3823

📞 + (506) 8810-9005

✉ lmatamoros@bmonte-rosa.com

✉ info@bmonte-rosa.com

🌐 www.bmonte-rosa.com



“MONTE ROSA ESTATE”

COSTA RICAN FOREST GROWN COFFEE

**Beneficio Monte Rosa S.A.** is directed by the Moreira Matamoros spouses; being Oscar Moreira in charge of the operative part and Mrs. Lydia Matamoros in charge of the quality, promotion and sales part of the coffee that is produced in the farms of his property.

Both have dedicated fully to resume coffee activity from **2001**.

### Concentrating their efforts on a life project: **THE COFFEE.**

With the beginning of the third millennium came the idea of returning to the coffee roots, taking up the steps taken by the ancestors and walking on them, to have a guide and follow the line they projected, achieving direct contact with customers abroad; offering a product of the highest quality, a classic ESTATE with appeal of origin.

**Main product(s):**  
green coffee

**Source of raw material:**  
own production (100%)

**Production quantities per year:**  
Crop **2018-2019** 1 839 quintals  
Crop **2019-2020** 1 404 quintals  
Crop **2019-2020** 2 600 quintals

### ☛ **What do we do?...**

The plantations of the company are located in the canton of Naranjo, West Central Valley; and the height where they are between 1200 and 1450 meters above sea level.

We have 116 hectares in production and 47 hectares in reserve areas.

This makes it possible to guarantee the quality and consistency of the product, all this added to the fact that the coffee is benefited in our processing plant, dedicated exclusively to processing the coffee from our farms; quality control is guaranteed throughout the process.

### ☛ **How do we do it?...**

The ripe fruit, at harvest time, is transported to the humid benefit. Through the use of conventional pulpers and with the minimum use of water; the coffee is pulped and laid out in the sun.

There it will remain for three days, once that period of time has ended; the coffee will be collected and transported to the mechanical dryers, so that the coffee is homogenized in humidity.

When the coffee has a humidity of approximately 11%, we let it rest in the storage silos so that the cup of the grains will concentrate and acquire those characteristics typical of the Monte Rosa Estate Coffee of Naranjo.

WHAT CAN WE OFFER TO YOU?

### **Monte Rosa Estate Mature and Washed Naturals:**

Botanical species: Arabica coffee  
Botanical variety: Caturra, Obata, Pacamara  
Height: 1300 - 1450 meters above sea level  
Process benefited: Sun-dried  
Preparation: SHB-EP. 0 primary defects, 5 secondary defects  
Packaging: Grain-Pro bag, jute bag or box.  
Bag size: 15 kg or 69 kg. 10 qq **each one**  
Cup profile:  
Aroma / Fragrance: Floral, Sweet of Honey.  
Taste: Notes Jasmine, peach, apricot, oranges, complex  
Acidity: citrus  
Body: medium smooth texture  
Rating: 85+ SCACR

### **Monterrosa Estate Specialty Natural Geisha**

Botanical species: Arabica coffee  
Botanical variety: Geisha  
Height: 1300 - 1450 meters above sea level  
Process benefited: Natural, Sun-dried  
Preparation: SHB-EP. 0 primary defects, 5 secondary defects  
Packaging: Grain-Pro bag, jute bag.  
Bag size: 69 kg. 5 qq **available**  
Cup profile:  
Aroma / Fragrance: Floral, Sweet of Honey.  
Taste: Notes Jasmine, oranges, lemon, complex  
Acidity: citrus  
Body: medium smooth texture  
Rating: 88 + SCACR

### **Monterrosa Estate Washed: Red Catuai & Caturra --Blend of the house**

Botanical species: Arabica coffee  
Botanical variety: Red Catuai - Caturra-Obata. Height: 1200 - 1300 meters above sea level  
Process benefited: Sun-dried

Preparation: SHB-EP. 0 primary defects, 5 secondary defects  
Packaging: Grain-Pro bag, jute bag.  
Bag size: 69 kg. 600 quintals  
Cup profile:  
Aroma / Fragrance: Chocolate  
Flavor: Chocolate base notes, with caramel notes, balanced  
Acidity: citrus  
Body: medium  
Rating: 82 - 83 SCACR

### **Monterrosa Estate Specialty Red Honey Catuai-Obata-Pacamara & Caturra**

Botanical species: Arabica coffee  
Botanical variety: Catuai red and yellow -Caturra  
Height: 1300 - 1450 meters above sea level  
Process benefited: Yellow honey, Sun-dried  
Preparation: SHB-EP. 0 primary defects, 5 secondary defects  
Packaging: Grain-Pro bag, jute bag.  
Bag size: 69 kg. 10 qq **each variety**  
Cup profile:  
Aroma / Fragrance: Honey sweet sweets  
Taste: Base notes of chocolate, with notes of caramel, honeys, balanced

Acidity: citrus  
Body: medium silky texture  
Rating: 84 - 86 SCACR

