

COSTA RICA FINCA CASA DE PIEDRA RED CATUAI WASHED



Exceptional green coffee from the heart of Costa Rica's Tarrazú region, grown at 1,800 masl by Café Directo—a family-run farm led by Gerardo and Jennifer Arias. With over 30 years of experience and a commitment to ethical, sustainable practices, this microlot features prized varieties like Catuai, Pacamara, and Gesha, processed using natural, honey, anaerobic, and washed methods. Ideal for home roasters seeking vibrant, high-altitude flavour and full traceability.

Product Details:

Origin: Costa Rica

Region: Tarrazu

Estate: Finca Casa de Piedra

Altitude: 1500 – 1800 masl

Varietal: Catuai

Processing: Washed

Harvest: Oct-March

Owner: Gerardo & Jennifer Arias

Cupping Score: 85

Tasting Notes: Lemon, Pink Lady Apple, Pecan, Chocolate

About This Coffee

Thanks to tireless innovations, the sheer number of coffee varieties, extensive technical knowledge and attention to coffee production, Costa Rica is one of the most advanced coffee producing countries in Central America.

The climatic conditions in the country also play a role in the high quality of coffee produced. There are eight coffee regions: Guanacaste, West Valley, Turrialba, Valle Central (Central Valley), Tres Rios, Brunca, Orosi, and Tarrazú, a specific part of Valle Central.

Costa Rica has also become a world leader in traceability and sustainability in coffee production. Ninety percent of the country's 50,000 coffee farmers are smallholders, and today, many deliver their cherry to boutique micro-mills that often process cherries according to producer specs to retain single-lot or single-farm qualities.

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