

Cafetalera Herbazu – Rwanda Bourbon – Costa Rica

The Barrantes Zuniga family's Cafetalera Herbazu are among one of the most groundbreaking coffee producing companies in Costa Rica. Herbazu stands for Hermanos Barrantes Zuniga, or Barrantes Zuniga family. After decades of producing coffee in the conventional way, they spearheaded the micromill revolution in the country in 2001 and have been pushing specialty coffee production to new levels ever since. Cafetalera Herbazu comprises a couple of different farms, managed by different members of the family. They are most known for their wide range of exotic variety experiments and different coffee processing techniques. The family has already pocketed countless Cup of Excellence awards ever since the competition took off in Costa Rica in 2007. In the 2017 competition, the family ranked no less than five times in the international selection. The Herbazu varieties always fetch high cup scores. With their Lima Typica, Ethiopian Typica and Kenyan SL28, they have already won the hearts of many! It didn't take us much thought to buy this coffee when

It didn't take us much thought to buy this coffee when it came up on our cupping table. It is one of the first coffees in its kind that 32cup has bought! We will work on diversifying our offers from Antwerp more and more with exclusive, high-end specialty coffees like these. Limited availability offerings of exotic coffees, always available in small vacuum packs.

Herbazu – Rwanda Bourbon

This Rwandan Bourbon variety is one of the newer additions to the Herbazu family's variety garden. On the various farms, they have a wide collection of varieties taken from all over the world. Many varieties were tried and tested and put into production if they passed the tests. The SL28 and Ethiopian Typica have been around for a bit longer. The main question behind this gathering of varieties was of course: how do all these coffees taste when produced under the same conditions? With the family's experience in micromilling and meticulous quality processes, the answer is: intriguingly delicious!

This coffee was produced on Marlen Barrantes Zuniga's farm, hence the name: Finca Marlen. She recently acquired her own farm after a couple of years of building experience with her sisters on the El Higueron farm of the Herbazu group. The farm is located at 1600 meters above sea level. The coffee is semi-washed, sitting somewhere between washed and honey processing. The term is often quite confusing, especially since there is no consensus what it actually means. Also because there are already so many names around for very similar coffee processing methods. In this case, it means the coffee was depulped in the evening after the harvest day, stored overnight with part of the mucilage still on the parchment, and washed early in the morning. With the cooler night temperatures, there is little fermentation happening during this period.

After washing, the clean parchment coffee dries on raised beds like with all other processing methods. The result of this process is more sweetness and body than with a washed coffee. The drying time can be shorter than needed for a honey processed coffee, since there is no extra mucilage that has to dry.

Country



Quality

Semi-washed - microlot

Farm/Washing station

Finca Marlen / Cafetalera Herbazu

Variety

Rwanda Bourbon

Crop

2017

Comments

CPGP-3077-9: intense, sugary, sweet, dense, complex, plum, stone fruit, lingering aftertaste, cacao /
Score: 88

Producer

Marlen Barrantes Zuñiga

Location

Lourdes, Cirri, Naranjo

Farm size

4 hectares

Altitude

1600m

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