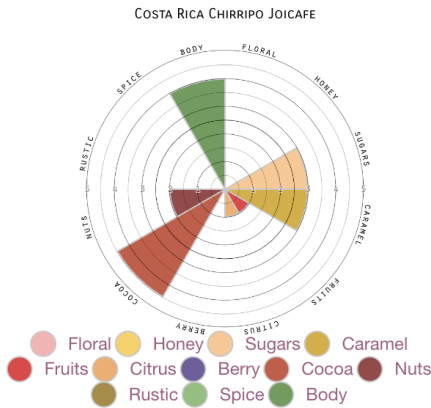
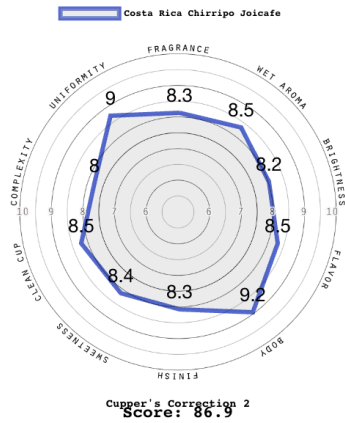




Costa Rica Chirripo Joicafe



FULL CUPPING NOTES

This lot from the Joicafe micromill has the kind of simple and clean bittersweetness in the cup that Costa Rican coffee is known for. Grinding a City+ released a chocolate hazelnut note, with some pungent bittersweetness behind it, and a hint of honey. The wet aroma drew out more of a dense chocolate tone, along with very subtle fruit suggestion. There's a really nice interplay of balanced sweetness and acidity in the brew, like brown sugar and milk chocolate, with a mild tea-like bright element, and hint of dried apple. Full City roasts are bit more intense, with punchy bittersweetness that's great on it's own, but pretty perfect for milk drinks too. I'm also loving this lot as espresso. I pulled shots at 6 days rest (18g in, 36g out over 30 seconds) and found a chocolate-lovers dream in Joicafe! There's an initial flavor of dark chocolate (like "Extra Dark" 82% Scharffen Berger) that's accented by chocolate puffed rice and orange rind, then unsweetened baking cocoa dials up the intensity in the aftertaste.

SPECS

Region	Rivas, Chirripo
Processing	Mechanically Washed
Drying Method	Patio Sun-Dried & Mechanical
Arrival date	July 2025 Arrival
Lot size	60
Bag size	69 KG
Packaging	GrainPro Liner
Farm Gate	Yes
Cultivar Detail	Caturra, Catuai
Grade	SHB
Appearance	.2 d/300gr, 15-17 Screen
Roast Recommendations	City+ to Full City+
Type	Farm Gate
Recommended for Espresso	Yes

sweet maria's

Costa Rica Chirripo Joicafe

Has the kind of simple, clean bittersweetness in the cup that Costa Rican coffee is known for. Balanced sweetness and acidity, punchy bittersweetness that can be dialed up with roast development. City+ to Full City+. Good for espresso.